

BBC

December 2021  
DHS15

# goodfood

www.bbcgoodfoodme.com

Middle East

CELEBRATE THE  
*HOLIDAYS!*



Discover  
magical  
**MONTE  
CARLO**

## FESTIVE ENTERTAINING

- \* Peppered lemon & thyme turkey with golden crackling
- \* Creamy chard, squash & parmesan tart
- \* Red velvet cake with cheesecake icing

**CPI**

Publication licensed by  
Dubai Production City, DCCA







FOUR SEASONS  
HOTEL  
KUWAIT AT BURJ ALSHAYA

# DISCOVER AN URBAN SANCTUARY IN KUWAIT

Where modern Middle Eastern design sparks a genuine sense of wonder. Efficient for business and exciting for weekend getaways.

---

📍 @fskuwait | 🐦 fskuwait | 📘 fourseasonshotelkuwait | [fourseasons.com/kuwait](https://fourseasons.com/kuwait)





## Welcome!

Bring out your cookie cutters and baking equipment for a month filled with festive cheer, sumptuous treats and gorgeous bakes including our cover star, the Ultimate red velvet cake (p40). The December issue has plenty of inspiration to keep you going until next year, and if you need a nifty Christmas plan to get started, turn to page 45 for a schedule, freezing tips and a turkey recipe with all your favourite



trimmings. Impress a special someone with a festive menu for two, curated by Tom Kerridge, and don't miss our make-ahead Christmas pud (p32), for a hassle-free cooking experience on the day of your seasonal gathering.

Now that the children are home from school, it's time to keep them busy and away from their gadgets. Take your pick from art and craft projects with a twist (p74), delish festive treats (p78), and two innovative mince pie recipes (p70). On days when you want a nourishing meal, our midweek specials and budget-friendly meals (p90) are hearty and easy to put together.

Since December is the season of giving and pampering loved ones, spoil your other half or whisk your family away to Monte Carlo (p96) for a magical escape. Those staying in the country can peruse our Festive Guide, for the best of holiday celebrations.

*Wishing you and your family a Merry Christmas and a Happy New Year!*

*Nicola Monteath*  
Editor

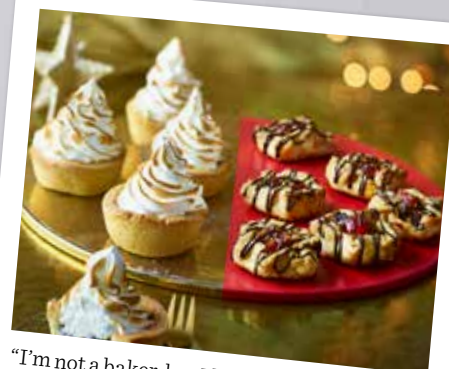
### WHAT WE'RE LOVING!



"I usually order my roast dinner for Christmas, but I'll be making this Peppered lemon & thyme turkey, specifically for that gorgeous golden crackling," says Sales manager, Liz.



Digital editor, Serena says: "Maple, apple & pecan pavlova is the ultimate holiday makeover for one of my favourite desserts."



"I'm not a baker, but I love lemon meringue and mince pies and can't wait to take on the challenge," says graphic designer, Froilan.





EDITORIAL

EDITOR: Nicola Monteath  
nicola.monteath@cpimediagroup.com  
DIGITAL EDITOR: Serena Botelho e Warren  
serena.warren@cpimediagroup.com

ADVERTISING

SALES MANAGER: Liz Smyth  
liz.smyth@cpimediagroup.com  
SALES MANAGER: Gill Fairclough  
gill.fairclough@cpimediagroup.com

bbc.sales@cpimediagroup.com

MARKETING

marketing@cpimediagroup.com

DESIGN

Froilan A. Cosgafa IV

FOR OTHER ENQUIRIES, PLEASE VISIT:  
www.bbcgoodfoodme.com

FOUNDER CPI MEDIA GROUP  
Dominic De Sousa  
(1959-2015)

PRINTED BY

Al Salam Printing Press LLC

PUBLISHED BY



Head Office:

Media City, Building 4, Office G-08  
Dubai, United Arab Emirates, PO Box 13700  
Tel: +971 4 440 9100  
Fax: +971 4 447 2409  
Email: info@cpimediagroup.com

A publication licensed by Dubai Production City, DCCA

© Copyright 2021 CPI Media Group FZ LLC.  
All rights reserved.

While the publishers have made every effort to ensure the accuracy of all information in this magazine, they will not be held responsible for any errors therein.

www.cpimediagroup.com

**Good Food UK**

EDITOR-IN-CHIEF: Christine Hayes  
MAGAZINE EDITOR: Keith Kendrick  
PUBLISHING DIRECTOR: Simon Carrington

**BBC Studios, UK Publishing**

CHAIR, EDITORIAL REVIEW BOARDS: Nicholas Brett  
MANAGING DIRECTOR, CONSUMER PRODUCTS  
AND LICENSING: Stephen Davies  
DIRECTOR, MAGAZINES: Mandy Thwaites  
COMPLIANCE MANAGER: Cameron McEwan  
UK PUBLISHING CO-ORDINATOR: Eva Abramik  
UK.publishing@bbc.com

www.bbcstudios.com

**Immediate Media Co Ltd**

CHAIRMAN: Martin Weiss  
CEO: Tom Bureau  
DIRECTOR OF INTERNATIONAL LICENSING  
AND SYNDICATION: Tim Hudson  
INTERNATIONAL PARTNERS MANAGER: Molly Hope-Seton

BBC Good Food ME magazine is published by CPI Media Group under licence from Immediate Media Company Limited, Vineyard House, 44 Brook Green, Hammersmith, London W6 7BT.

The BBC studios logo is a trade mark of the British Broadcasting Corporation. Used under licence.  
© Immediate Media Company Limited.



45

# Contents

## \* UPDATE

### 4 YOUR SAY

Find out if you won the Star Letter prize.

### 5 TOP BUY

Spruce up your home with these new accessories.

### 6 NEWS NIBBLES

Keep up to date with all regional happenings.

### 9 FLAVOURS OF THE MONTH

Take your pick from these exciting festive offerings.

### 16 TRIED & TASTED

We've reviewed the top hotspots in town.

## \* EASY

### 22 MIDWEEK MEALS

Clean out your pantry and cook these delicious meals.

### 30 FROZEN ASSETS

This comforting one-pot braised beef is a winner for just about any winter weekend.

## \* FESTIVE

### 32 MAKE AND STORE

End your festive meal on a glorious note with this decadent Christmas pudding with figs, orange and cocoa.

### 34 PARTY SPECIAL

These Christmas dinner sausage rolls are sure to be a hit at your festive cocktail party.





30

## 35 CHRISTMAS EVE FOR TWO

Impress your loved one with an intimate three-course meal by Tom Kerridge, featuring a make ahead salmon starter, rich risotto and chocolate fondant.

## 40 OUR ULTIMATE RED VELVET CAKE

Bake our cover star for your festive gathering.

## 45 TOGETHER AT CHRISTMAS

Gather your friends and family for a traditional turkey with stuffing, as well as veggie mains.

## 52 BIG DAY

What's a turkey dinner without trimmings? Find everything from a vegan gravy base and relish, to brown butter carrots and sprout petals. Don't forget to tear out our nifty time plan so that you can prep ahead.

## 63 WINTER'S FINEST

Make the most out of gorgeous, vibrant seasonal produce and indulge in this tart and pavlova.

## 70 TWO TWISTS

One of our favourite festive treats, mince pies, gets a dessert spin.



63

## \* FAMILY

### 74 GET CRAFTY

Let the holiday spirit come alive as you and your family gather around the table to make gift cards, name tags and more for your festive party.

### 78 KID'S CHRISTMAS KITCHEN

Enjoy the holidays with your little ones by making these delish and creative treats.

## \* HEALTH

### 90 THRIFTY HEALTH

Three budget-friendly meals that are packed with vitamins, minerals and everything that's good for you.

## \* COMPETITIONS

105 Gift vouchers, meals and plenty more.



78

### 93 PURE COMFORT

This healthy lasagna is under 500 calories and oh-so-delicious.

## \* GOURMET LIFESTYLE

### 96 WHEN IN MONTE CARLO

A luxe winter escape teeming with gourmet offerings, wellness experiences and fun attractions.



## Our recipe descriptions

**V** Suitable for vegetarians.

**❄** You can freeze it.

**❄** Not suitable for freezing.

**Easy** Simple recipes even beginners can make.

**A little effort** These require a bit more skill and confidence – such as making pastry.

**More of a challenge** Recipes aimed at experienced cooks.

**Low fat** 12g or less per portion.

**Low cal** 500 calories or less per main.

**Superhealthy** Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

**Good for you** Low in saturated fat, low in salt.

**Heart healthy** Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

**1 of 5-a-day** The number of portions of fruit and/or veg contained in a serving.

**Vit C** **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

**GLUTEN FREE** Indicates a recipe is free from gluten.

**Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:**

**P** Contains pork.



# gf YOUR SAY

We love hearing from you!



## STAR LETTER



What I always look forward to when I check *BBC Good Food ME* is the monthly dish - Bistecca alla Fiorentina. Though I did not buy a 7.5cm thick T-bone steak, I tried to hack a recipe online. I love the photo uploaded on your website, so I cooked the T-bone steak at home and presented it on the table just like how it looked on the website.

**Rea Paculan**



I was really waiting for some new exciting recipes to try out this November and since the naughty festive season is starting soon, I loved the content in 5 healthy ways, on how to prepare prawns.

Especially enjoyed the Prawn Brushetta with fennel salad - two of my favourite things combined!

**Sarah Steck-Varela**



My favourite section was the Weekend BBQ! Oh, the gastronomical journey with Spiced Crab Mac-N'chess and The One Pan Carrot and Cumin soup followed by the Chai Caramel

Chocolate Brownies. The Bowl food section has a good number of ideas to improve my poke dishes. And to top up the One Pan Chilli was fabulous!

**Dilukshan Gunawardne**

## WIN!

### A DINING EXPERIENCE AT BOMBAY BOROUGH, WORTH AED1,000

Embark on a culinary journey through India with an eclectic menu of dishes and beverages at Bombay Borough in DIFC. The vibrant space offers a delightful Indo-chic ambience, inspired by a fusion of the urban French and British-era old bungalows of India, where diners can gather for good conversation and great food that features hyperlocal ingredients from all corners of the subcontinent. Indulge in rich and aromatic dishes such as the Banana leaf wrapped sea bass, Bombay lunch home veg curry, Kashmiri naan kebab, Rajputana murg soola and Amritsari kulla. With this delectable, vegan-inclusive à la carte menu, get ready for an elevated feast complemented by house grapes, hops, spirits and botanist-inspired creative concoctions with edible flowers and herbs.

To send in your Star Letter and win this prize, visit the Competitions page on [bbcgoodfoodme.com](http://bbcgoodfoodme.com)



## TALK TO US!

Email us on [feedback@bbcgoodfoodme.com](mailto:feedback@bbcgoodfoodme.com) with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on:



@bbcgoodfoodme

Or, you could write to us at: The Editor, BBC Good Food Middle East, Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.



# top buy

A selection of thoughtful gifts for the foodies in your life



Fill this HKliving70's ceramics cookie jar with homemade mince pies and bakes.  
**AED250 at UrbanNest.**



Nescafé's Dolce Gusto and De'Longhi have launched the distinctive Infinissima coffee machine that's sleek enough to fit just about any kitchen counter. Inspired by the eternity symbol, this slim, automatic coffee maker features a fully integrated 1.2 litre water reservoir, eco-mode option to maximise energy conservation, curved intuitive touch screen technology, descaling alert function, temperature preferences – for hot and cold beverages – and customizable cup sizes, so you can choose from short espressos to XL Americanos, for the perfect brew with a thick, velvety crema.

Available in charcoal black and white for AED649. Visit [dolcegusto-me.com](http://dolcegusto-me.com).



Baking enthusiasts will love these gourmet DIY kits from Naksha's Baked Collection, co-curated with Lidija Abu Ghazaleh (a Dubai-based chef and founder of Lidija's Kitchen). Take your pick from Sticky toffee pudding with Emirati dates (gluten-free and vegan), Dark chocolate fondant with Turkish coffee, and Milk chocolate blondies with Lebanese tahini, all inspired by patisserie staples with hand-crafted ingredients from culinary traditions of the region.

Available in Spinneys and Waitrose stores across the UAE from AED45.



Local roastery, Intellect Coffee, offers premium coffee beans sourced from Brazil, Colombia, Guatemala, Indonesia and Ethiopia. Each is unique, differentiated by a set of flavour notes and has its own story to tell. Take your pick from an extensive selection and brew your favourite coffee from the comfort of your home.

From AED42 at [sippybeans.com](http://sippybeans.com).



Looking for a unique, limited-edition advent calendar? Maison Duffour's latest creation reflects the beauty and eclecticism of Dubai. 100 per cent locally made, in collaboration with Emirati artist Nasir Nasrallah, each day of the calendar features 24 pieces of high-quality Belgium chocolate.  
**AED239 at [maisonduffour.com](http://maisonduffour.com).**



# NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East



## SEASONAL ENTERTAINING

Meats & Cuts, an independently run artisan butchery and gourmet deli, recently opened its doors at The Pavilion, Jumeirah Park. The first butchery to feature a dry-aging room, the neighborhood shop has expanded the concept of a traditional butchery by offering more than what 'meats' the eye, going above and beyond in product sourcing and innovation. The dry-aging room offers customers a front-row seat to the process, and boasts a temperature and humidity-controlled environment, air-purification and Himalayan salt stone walls, acting as a natural antibacterial element against moisture. You can hand-pick your meat, choose the aging time, and look forward to a matured, flavour-packed and tender product. The space also features a glass 'meat lab', providing customers the chance to observe the meat production process, allowing for a transparent, educative experience. In addition to this, the brand offers a barbecue box, pre-orders of smoked beef such as brisket, beef and ribs, a wide selection of premium meats, exquisite cheese, and hand-crafted cold cuts that are free of added sugars, preservatives, additives, colourants, enzymes, and antibiotics.

*On-demand delivery option available within Dubai.*



## THE BEST BITES

Enjoy Trill is now available in the UAE! Created by The Healthy Ice Cream, a US and Switzerland-based company, this low-calorie pint contains less sugar than an apple. Made with oat milk, coconut, cacao or vanilla, the range includes its signature chocolate, vanilla and salted caramel flavours, all dairy-free, gluten-free and keto. Containing just 2.5 per cent sugar, compared to a regular ice cream pint that has 25 per cent sugar by weight, Enjoy Trill is also free from artificial sweeteners and additives – a great dessert for all ages!

Available at Spinneys, Carrefour, Al Maya, Union Coop and online via Shop Kitopi and Talabat Tmart. Visit [enjoytrill.com](http://enjoytrill.com) for more information.



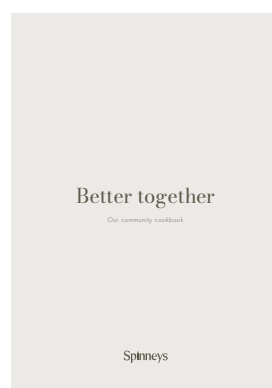


## DUBAI'S FIRST SALUMIST

What's a Salumist? An individual who makes high-end charcuterie and sausages. Amr Rahman, a self-acclaimed aficionado of all cured meats and founder of homegrown artisanal concept Sausage Fabrique, traveled across the globe with a sausage pitstop in each city to expand his palate. His aim is to re-establish the connection between food and heritage, and as a result, now creates meats and sausages that are halal, grass-fed, free-range and free from MSG, preservatives and colourants.

Visit @sausagefabrique on Instagram.

## This just in...



Spinneys has launched its first-ever cookbook "Better Together" to reflect and celebrate the country's rich food heritage, cultures and diversity. It features a total of 60 recipes by 60 regional food enthusiasts including chefs Natasha Sideris, Reif Othman and Hattem Mattar, amongst restaurateurs, bloggers, home cooks, bakers, loyal customers and Spinneys' employees, who have made the UAE their home.

Available at Spinneys stores and [spinneys.com](https://spinneys.com).

## Vegan delights



Kind Lyfe, a homegrown vegan healthy snack startup, has launched in the UAE to offer delectable, guilt-free treats. Featuring clean snacks that don't compromise on flavour and texture, the range is free from chemicals, preservatives, gluten, refined sugar and GMOs. Take your pick

from the Raw chocolate dipped cookie, the Fruit mix cookie, the Raw double chocolate chunk cookie and the Raw chocolate chunk cookie. The brand has also formulated cookie dough variations: the Classic cookie dough bites and the Chocolate brownie cookie dough bites, so you can indulge and stay on your healthy eating bandwagon.

Available at [kindlyfe.com](https://kindlyfe.com) and leading supermarkets across the UAE.





# BUTTER OF EUROPE

FRENCH BUTTER, THE SECRET  
TO MAKE THE DIFFERENCE



## FRENCH BUTTER: THE YELLOW GOLD

Real dairy butter is recognizable thanks to its amazing yellow colour.

Its gold colour comes from what the cows are eating: when grazing, cows store the organic pigment called beta carotene (the yellow/orange pigment that gives vegetables and fruits their rich colours), which is found naturally in grass and plants.

The colour gets carried through into the cows' milk, which explains the yellow color of French dairy butter!

Naturally, the colour of French butter changes from season to season; in spring and summer there are more flowers, which changes the colour of the butter.

But more than a colour, French dairy butter is an incredible flavour enhancer that will reveal the taste of all your dishes.





# Festive Takeaway

Take the hassle out of meal preparations and order an expertly prepared roast for the perfect centrepiece to your holiday spread



## JONES THE GROCER

A must-have for a memorable celebration, the Jones Roast Turkey comes with house-made cranberry sauce, juniper-infused gravy, sage and stuffing. The perfectly tender Aussie Roast Leg of Lamb features roast caramelised garlic, and a rich rosemary infused gravy. Sides have been given special attention too, with options such as duck fat roast potatoes, sautéed caramel-like brussels sprouts, sausages wrapped in beef bacon, honeyed parsnips, cauliflower cheese and more.

Roast packages from AED695 and each roast serves up to 8 people. Contact 800 JONES (800 56637) or email [info@jonesthegrocer.com](mailto:info@jonesthegrocer.com).

## JA OCEAN VIEW HOTEL

Available in two sizes (6 & 8kg), this roast turkey is served with bread-stuffing of chestnuts, apricot, figs, pistachio, and fresh herbs, as well as chorizo sausage, cauliflower gratin, roasted vegetables including brussels sprouts, beetroot, parsnips, carrots, potato, asparagus, pumpkin and both cranberry sauce and truffle turkey jus. The large turkey package also includes a dessert of Panettone cake with chocolate sauce and caramelised nuts.

48 hours notice required. AED599 for the 6kg turkey package and AED799 for the 8kg package. Contact +97156 216 5023 or email [lerivage.ovh@jaresorts.com](mailto:lerivage.ovh@jaresorts.com).

## AL HALLAB

This established Lebanese grill is offering an Oriental turkey (between 7-8kg) with chestnut and rice stuffing with ground meat, spices and roasted nuts, made to your preferred cooking style. If you're looking for something more traditional, opt for the Continental turkey with chestnut stuffing and a variety of vegetables and gravy. The succulent, melt-in-your-mouth Leg of lamb is a great alternative to turkey, served with Oriental style rice and delicious gravy, accompanied by a Bûche de Noël for a celebratory sweet treat.

AED650 for the Leg of lamb with accompaniments and AED750 for the turkey with trimmings and Bûche de Noël (Christmas Log cake). Contact +9714 282 3388 or email [garhoud@alhallarestaurant.com](mailto:garhoud@alhallarestaurant.com).

## LE MERIDIEN DUBAI

Savour a delicious roasted turkey from Gourmandises, presented stuffed with potatoes, vegetables, sautéed brussels sprouts and gravy sauce, for the finishing touch.

Until December 31. AED520 for the 4-5kg turkey, AED690 for 6-7 kgs and AED800 for 7-8kg. Contact +9714 702 2445 or email [restaurants.lmd@lemeridien.com](mailto:restaurants.lmd@lemeridien.com).

## ANANTARA EASTERN MANGROVES ABU DHABI HOTEL

Host an unforgettable party with traditional roast turkey and flavoursome extras including roasted potatoes and mixed vegetables, brussels sprouts, and cranberry sauce. Your dinner is perfected with a bottle of grape and stollen, as compliments from the hotel.

Available until January 8. AED650 (5-6kg) and AED750 (8-10kg). Contact +97156 503 5121 or email [emdining@anantara.com](mailto:emdining@anantara.com).





# Festive listings

Where to celebrate Christmas and New Year's Eve in the country this season

## ANDAZ DUBAI THE PALM

For an exciting Christmas Eve with friends, make your way to Hanami for the Christmas Drunch. Sway to tunes from the DJ and relish dishes such as Salmon carpaccio, Spicy crispy beef, Pan-seared turkey roulade and other delights, from the five-course set menu.

*December 24, 7-11pm. AED399 inclusive of soft beverages and AED550 inclusive of house beverages. Contact +9714 581 1234.*

## FAIRMONT BAB AL BAHR

Relish a wide variety of dishes from the festive-themed buffet brunch at CuiScene, MPW, or Marco's and Bridges Bar. The perfect way to celebrate Christmas Eve, you'll be spoilt for choice with a multitude of stations, including the chilled Seafood bar; Mazaj station; Roast, Carving and Turkey stations; Marco's station, featuring risotto, pasta and pizza; and Café Sushi station featuring Maki rolls, Sushi and Sashimi. Each restaurant will showcase its signature dishes. Live entertainment adds to that Friday brunch feel, and a special visit from Santa will include gifts for the kids.

*December 24, 12.30-4pm. AED249 inclusive of soft beverages and water, AED347 person inclusive of free-flowing hops and grapes and AED649 inclusive of free-flowing bubbly. 50 per cent off for children under 12 years old. Contact +9712 654 3333.*

## LA VILLE HOTEL & SUITES

Calling all evening brunch lovers! Relish the finest Australian beef, a wide variety of delicious seafood dishes and sides over this four-hour brunch at GRAZE Gastro Grill & Bar. Dive into succulent Black Angus steak, melt-in-the-mouth Braised Black Angus short rib or a deliciously fresh Norwegian salmon, amongst other delectable dishes. Unlimited beverages, fantastic live entertainment and festive specials are in store for a memorable holiday.

*December 24 from 7-11pm and December 25, 1-5pm. AED299 inclusive of soft beverages, and AED399 inclusive of premium beverages. Contact +9714 403 3111.*

## PARK HYATT DUBAI

Discover a selection of festive favourites with an array of live cooking stations sprawled across Brasserie du Park, NOËPE and The Thai Kitchen. Caviar, seafood, roast, turkey, Thai curries and authentic specials, are just some of the elements to look forward to at this relaxed brunch. Creating a wonderfully festive ambience, the live band will play tunes that you can sing and dance along to while you enjoy your afternoon.

*December 24, 1-4.30pm. AED295 for children aged 6-12, AED645 inclusive of soft beverages, AED895 inclusive of food, house beverages and sparkling, and AED1,095 inclusive of house beverages and premium bubbly. Contact +9714 602 1814.*





### SWISSOTEL AL GHURAIR

A lavish experience awaits diners on Christmas Eve. Grab a plate and help yourself to festive specialities including Chicken roulade stuffed with dates, walnuts and cranberry with apricot chutney, Salmon coulibiac with saffron cream with dill sauce and tomato coulis, and sweet treats like Giant yule log and Peppermint brownies, all from the extensive buffet spread.

*December 24, 6-11pm. AED175 per adult and AED88 per child aged between 6 to 12 years. Complimentary for children below 6 years old. Contact +9714 293 3270.*

### AJMAN SARAY

Gather your family and friends for a decadent Christmas Surf and Turf brunch at Bab Al Bahr, with kids' activities and a DJ setting the mood for the afternoon. The extensive spread features juicy steaks, grills, fresh seafood and an array of seasonal salads, appetizers and much more. Save room for a feast of festive desserts!

*December 25, 1-4pm. AED210 per person. Children between 6-12 dine at 50 per cent off, while those below 6 dine free of charge. Contact +9716 714 2319.*

### ME DUBAI

The Feliz Navidad en DESEO is sure to put you in the festive mood, turning up the heat with an alluring Latin American experience with a modern-day twist. Expect a culinary journey of bold textures, explosions of flavours and uplifting beats.

*December 25, 1-4.30pm. AED395 inclusive of soft beverages, AED495 inclusive of free-flowing house beverages and AED695 inclusive of bubbly. Contact +9714 525 2500.*

### THE WESTIN DUBAI MINA SEYAH BEACH RESORT & MARINA

The Bubbalicious Brunch is back, bigger and better than ever! Sample dishes from around the world, prepared by the resort's three restaurants: Baba, Sui Mui and Mina's Kitchen.

*December 25, 1-4pm. AED595 inclusive of free-flowing soft beverages, AED895 inclusive of free-flowing bubbly and house beverages and AED295 for children between 6-11 years old.*

### VIDA DOWNTOWN

Hop on over to 3in1 for the Christmas Picnic Brunch with friends and family. The widespread buffet features classics such as Beef stew and Cottage pies, complete with picnic-style table décor and music courtesy of the resident DJ. Diners also get a picnic box with bottles of grape.

*December 25, 1.30-5pm. AED299 inclusive of soft beverages or AED399 inclusive of house beverages. Contact 67065000.*







# New Year's Eve

## ASADOR DE ARANDA DUBAI

Nestled at Address Downtown, savour a sumptuous festive meal brimming with traditional Spanish dishes. Highlights of the five-course menu include the eminent El Cuarto De Asado (roast suckling lamb from Aranda De Duero IGP Castilla u León), Las croquetas (roasted chicken croquettes), Los Pimientos del padrón (Padron peppers with extra virgin oil) and La patatas bravas (fried potatoes aioli and mildly spicy sauce) along with puff pastry and soft beverages. You will also find a delicious menu to keep the little ones entertained. Guests can choose to dine indoors or outdoors, where they can watch the spectacular Burj Khalifa fireworks display at midnight.

*December 31, from 7pm. AED695 for indoor seating and AED995 for outdoor seating. Contact +9714 547 6444.*

## ADDRESS SKY VIEW

Reserve your spot at The New Year's Eve Gala Dinner and ring in 2022 in style. Enjoy the dazzling backdrop of the Dubai skyline and elevate your dining experience with gourmet delicacies in the al fresco setting by the pool. Take a front-row seat and enjoy the Burj Khalifa fireworks at midnight, surrounded by loved ones.

*December 31, 8pm-2am. AED1,495 inclusive of soft beverages, AED1,995 per person inclusive of house beverages and AED2,995 inclusive of premium beverages. Children (6 to 11 years) dine at 50 per cent off, and those below 5 dine free of charge. Contact +9714 873 8888.*

## HUTONG

Usher in 2022 under the stars at the outdoor terrace offering unrivalled views of the Museum of the Future and the iconic Emirates Towers. Celebrate the last day of the year with a signature menu comprising renowned dishes such as the Peking duck, Steamed dumpling platter and Wild mushroom and truffle bao.

*December 31, from 9pm. AED740 for indoor seating and AED950 for outdoor seating. Contact +9714 220 0868.*

## HAKKASAN ABU DHABI

Diners can tuck into an exclusive set menu compiled by Executive Chef Lee Kok Hua. To begin, quench your thirst with a welcome drink followed by the renowned Supreme Dim Sum and a unique Alaskan king crab salad with yuzu. Entrées include the Boston lobster in chilli and garlic, Jasmine smoked beef ribs with oxtail croquet, and Charcoal-grilled Chilean sea bass with golden puffed rice. An exquisite Pistachio Financier will be plated up for dessert. Resident DJ Marina will set the celebratory mood from the decks, along with additional live entertainment while you view the Emirates Palace fireworks.

*December 31, 6-11.30pm. Minimum of two guests. AED788 for the non-alcoholic package and AED888 inclusive of grape, bubbly and a welcome concoction. Contact +9712 690 7739.*



### RIXOS BAB AL BAHR

Toast to the New Year and indulge in an evening filled with extravagance. Enjoy a variety of entertainment across two signature locations at the hotel: the Entertainment Square and Sea & See Stage, as the little ones are treated to a party of their own. Expect a line-up of concerts by musicians and DJ's spinning the best tunes, belly dancers, performances by skilled acrobats, and much more. The hotel will also host a visually stunning LED light show at the Sea & See stage, followed by an awe-inspiring 12-minute Guinness World Record Fireworks display that is guaranteed to brighten up the night sky.

December 31. Contact +9717 244 4400.

### FOUR SEASONS HOTEL ABU DHABI AT AL MARYAH ISLAND

A serene location to welcome the New Year, Al Meylas' inviting terrace brings the capital's community together for a four-course set menu including foie gras terrine, risotto mantecato with lime and oscietra caviar. The evening is topped off with a celebration of decadence, the Mont Gerbier French meringue with Bahibe chocolate, yuzu ganache, and chestnut vermicelli.

December 31, from 7pm. AED390 per person for the set menu. Contact +9712 333 2333.

### ATLANTIS, THE PALM

Put on your finest outfits for an intimate evening with an elegant Black & Gold theme at the legendary Nobu Dubai. Dance to beats from the resident DJ as you feast on an eight-course set menu showcasing Nobu Matsuhisa's signature dishes including New Year sushi rolls, King crab salsa, Norit tacos with caviar and avocado, Japanese beef with roasted leek and tozasu butter, and a new year Mochi and chocolate sesame cake. Guests are invited to enjoy the fireworks display from the beach at midnight, followed by an after-party at the Gala Dinner.

December 31, from 7pm. AED1,950 for adults ages 14 and above and AED950 for children ages 4-13. Children below 3 years old dine free of charge.

### DUSIT THANI ABU DHABI

Carry on the celebrations on January 1 at Urban Kitchen and indulge in an extensive choice of global cuisines and palatable dishes to your heart's content. The welcome reception will take place at noon, at the Orchid Lounge.

January 1, from 1-4pm. AED270 inclusive of free-flowing soft beverages, AED500 inclusive of free-flowing house beverages and AED99 for children aged 7-12 years old. Kids below 6 dine free of charge. Contact +9712 698 8137.

For more festive listings, visit [bbcgoodfoodme.com](http://bbcgoodfoodme.com)





# IT'S THE MOST WONDERFUL TIME OF THE YEAR

Marks & Spencer's magical Christmas pop-ups return for the holidays

The quintessentially British brand, Marks & Spencer, is delighted to announce its highly anticipated, and enchanting, pop-up stores have returned for the season at four locations across the UAE. Festive cheer and the sweet, welcoming aroma of gingerbread is in the air, which only means one thing: it's time to begin shopping for all your festive needs.

This year, Marks & Spencer's dazzling festive pop-up stores in Al Jimi Mall and Nakheel Mall, apart from the annual Marina Mall and Arabian Ranches pop-ups, offer a range of seasonal must-haves until December 31. The Marina Mall pop-up store is the place to revel in the magic of the holidays, with over 300 premium lines to choose from within the food, home decoration and beauty ranges. Shop for stunning festive homeware for your gathering at home, Secret Santa gifts, stocking fillers in the form of beauty sets, and candles for those cosy winter nights in. A succinct but fine selection of

crowd-favourite festive food will be available to indulge in at the Nakheel Mall, Arabian Ranches and Al Jimi pop-up stores.

Throughout December, no matter the location, each pop-up has a special treat in store for everyone. Customers can also find these iconic Christmas lines through the M&S Food Delivery mobile application.

There truly is no better way to get into the festive spirit this year, than with Marks & Spencer at Dubai Marina Mall, Nakheel Mall, Arabian Ranches and Al Jimi Mall pop-up stores.

**The Dubai Marina Mall, Nakheel Mall and Al Jimi Mall pop-ups are open on weekdays (Saturday to Wednesday) from 10am to 10pm, and weekends (Thursday and Friday) from 10am to midnight. The Arabian Ranches Pop-up is open daily from 8am to 10pm.**



**M&S**  
— FOOD —

Musical House  
Biscuit Tin (AED 59)



Townhouse Light  
Up Candle in Gold  
(AED 59)



9 Pack  
Gold Glass  
Sequin  
Baubles  
(AED 79)



4 Pack Christmas Tree  
Place Settings (AED 69)



Alcohol Free  
Christmas Pudding  
Perfectly Matured  
(AED 39)



Plant Kitchen  
4 Mince Pies  
(AED 25)

Colin the Caterpillar  
Pencil Case with Biscuits  
(AED 39)



Collection  
Hamper  
(AED 299)



Velvet Merry Christmas  
Sack (AED 79)



Christmas Coffee  
(AED 35)



Cotton Rich Advent Calendar  
Bedding Set 6ft (AED 299)

# FESTIVE FAVOURITES



# Tried & tasted

Our top dining experiences this month



## MURA, THE POINTE, PALM JUMEIRAH

The Pointe, Palm Jumeirah's iconic waterfront destination is home to the recently opened Mura Italian restaurant. Named Mura, in rumination of the mesmerising art of glassmaking in Murano - a series of islands in the Venetian Lagoon of northern Italy.

As soon as you step into the setting, you are immediately captivated by striking lemon trees in every nook and corner. Pretty as a picture, the charming space leads you forward through an alley and up a staircase to the dining area. Here, is where the dramatic décor sweeps you off your feet, with an extravagant lemon grove surrounding you.

The restaurant offers the option of indoor seating, a private dining space and a terrace. We chose to dine al fresco as the weather was pleasant, and took our seats outdoors on the Mediterranean-style terrace, facing the picturesque Palm Fountain.

### The highlights:

The menu is concise and features eight sections: Starters, Salads, Pizza, Risotto-Pasta, Carne and Pollame (Meat and Poultry), Pesce (Fish), Sides and finally, Desserts. On recommendation of the restaurant's chef and server, our dining experience was set and began shortly.

A portion of Three-cheese arancini, stuffed with scamorza cheese, white and red cheddar, served in Napoli sauce and garnished with shaved parmesan offered a rustic start to our evening. This was followed by a delightful Burrata mozzarella salad

with cherry tomatoes and a drizzle of extra-virgin olive oil. Truffle pizza topped with fresh truffle, cream sauce and mozzarella; and an off-the-menu special of mushroom, cheese and truffle encased in Ravioli showed up next. We were informed that the Mushroom ravioli was a new addition to the menu, a decision we support. Expect bites of generously sized pasta in a rich chicken broth.

The breathtaking Palm Fountains, swaying to the beat of upbeat tunes, offers entertainment aplenty should you choose to dine out on the terrace. We took our time to unwind, enjoying the charming evening and views. When dessert showed up at the end of our meal, we couldn't say no. The Lemon, a refreshing citrusy sweet treat was a

feast for the eyes and our tastebuds. Expect a light lemon mousse, lemon compote, biscuit crumbs and lemon chocolate, fashioned to resemble an actual lemon - art on a plate.

### The verdict:

Mura offers contemporary Italian-inspired cuisine in an Instaworthy setting. The restaurant is apt for a sunset session or a romantic rendezvous.

### Book now:

Daily from 6pm-1am. Dine à la carte.  
Call +9714 575 5097.





## SHI, BLUEWATERS ISLAND

The vibrant lifestyle destination that is Bluewaters Island, is home to a newly launched oriental restaurant and lounge, SHI, offering authentic, yet innovative, Chinese food that is not to be missed. Sited just around the corner from the magnificent Ain Dubai, SHI presents a two-level setting with an open terrace, and attractive views of the Arabian Gulf, JBR, Dubai Marina and on a clear day, Burj Khalifa in the distance.

Headed by chef Li Yuan Hui, who was previously at the helm of Hakkasan Mumbai and Qatar, SHI boasts the title of first to offer high-end, gourmet Chinese cuisine on the island. We walked into a setting featuring soft intricate lighting, eclectic décor, glamorous art and lavish surrounds, complete with a relaxed, ritzy vibe. The breeze beckoned and we decided to dine al fresco, at a table perfectly positioned to offer striking sights and Ain Dubai views.

### The highlights:

The menu stars an array of diverse dishes from Soups, Salads, Appetizers, Dim Sums, Noodles and even a section for Japanese Nigiri and Sashimi. Steaming bowls of Hot & sour soup with shredded chicken, shimeji mushroom and prawn served as a wonderful opening to our meal. We then turned



our attention to the Crispy duck salad, each bite lending an enjoyable explosion of flavours and textures. Expect pomegranate, pine nuts, thinly sliced radish and orange, together with fresh greens in a tangy dressing, and crunchy bites of duck meat.

A break was needed at this point, and we opted for two Asian-inspired beverages that caught our eye on the creative concoctions' menu. The Pixiu – Winged Lion posed a bittersweet flavour, great for those who prefer a stronger sip; while the Shi Matched infused with honeyed matcha syrup and lemon juice, was pleasantly refreshing.

If you're a sushi and sashimi enthusiast, take your pick from an array of options on the menu, including a maguro (tuna) or sake (salmon) sashimi, alongside maki rolls with crispy shrimp and homemade soy sauce. Our table was covered with creamy, cheese-topped Sweet corn dumplings, accompanying

chilli-garlic and ginger-vinegar sauces; and a Grilled Chilean sea bass with honey sauce. Perfectly cooked, tender and served with dramatic tableside flair, we paired the slight-smoky seafood dish with Wok organic baby broccoli.

To round off our meal, we shared the too-pretty-to-eat Signature cheesecake pearl egg with whipped cheesecake, buttery crumble, seasonal fruits and mixed berries, topped with fruit caviar, edible flowers and gold flakes.

### The verdict:

A spectacular spot for a meal with a view.

### Book now:

Daily from 1-4pm, Sunday to Wednesday from 6pm-12am and Thursday to Saturday from 6pm-1am. Call +9714 718 1189.





# 'TIS THE SEASON TO BE JOLLY AT GRAND MILLENNIUM DUBAI

Whether you're looking for a fun karaoke party, authentic Pan Asian specialities or Belgian delights, make a beeline for this neighbourhood favourite in Barsha Heights

The Grand Millennium Dubai hotel, conveniently located just off the Sheikh Zayed Road, offers something for everyone. Explore our Christmas and New Year's packages for a season filled with love, joy and laughter.

## *Lucky Voice*

### **CORPORATE CHRISTMAS PACKAGE**

Whether you've been naughty or nice this season, it's time to head out with your colleagues, partners and associates for a holiday party to remember.

### **ALL I WANT FOR CHRISTMAS IS YOU**

*Festive concoction upon arrival. AED195 per person for soft beverages including canapés and AED295 per person for unlimited house beverages including Canapés. 2 hours duration, for a group of 6-30.*

### **LET IT SNOW**

Chances of snow in Dubai are pretty slim, we admit, but we can create the magic and excitement just the same with super offers like this one. Expect sharing platters, loads of soft house beverages and a welcome concoction, to

get your two hours of karaoke off with a bang. *For groups of 8 – 50. AED295 including soft beverages and sharing platters, AED350 including unlimited house beverages package and sharing platters, and a welcome concoction for all.*

### **ROCKING AROUND THE CHRISTMAS TREE**

Delicious sharing platters, karaoke fun for three whole hours, creative house beverages and even a welcome concoction! We have it all for groups of over 50, with the mezzanine area allocated exclusively for you and your friends.

*AED300 per person including unlimited house beverages and sharing platters, inclusive of a welcome festive drink.*

### **CHRISTMAS BRUNCH**

Gather your family and friends for a one-of-a-kind festive brunch on December 24. A two-hour karaoke session is sure to restore your energy, along with the irresistible drinks and food offerings lined up for you.

*1-4pm. AED195 person for unlimited soft beverages including select food, AED275 including unlimited house beverages and select food, and a welcome drink.*



### **NYE PARTY!**

New Year's Eve is back with a bang this time around and that means we'll be going hard on the celebrations for the approach of 2022. Join us, as we gear up for the main event with a late brunch on December 31.

*8-11pm. AED200 including unlimited soft beverages and select food.*





### DRUNCH

Come 31st December, we'll be ready and raring to go. Don your glad rags and come on over for fun, frolics and live entertainment with our host/MC, DJs all the way through till 3am and a visit from Santa. What kind of Santa? Nobody knows, but we hope you weren't on his naughty list!

11pm-1am. AED350 including house beverages and AED450 including bubbly.

Contact 80058259 (Lucky) or email [reservations@luckyvoice.ae](mailto:reservations@luckyvoice.ae). Visit @luckyvoicedubai on Instagram.

### Toshi

#### CHRISTMAS EVE DINNER

Whet your appetite at the Toshi Pan Asian Christmas Eve dinner with speciality dishes from Japan, Thailand, China, Singapore, Indonesia, Myanmar, Vietnam. The extensive buffet spread features sushi and sashimi, cold and hot appetizers, dim sum, salads, soups, noodles and hot dishes (live station), fresh oysters, Tom turkey and an international dessert assortment. Entertainment will include a visit from Santa with presents for the children.

6.30-11.30pm. AED259 including soft beverages, AED359 including house beverages and AED119 for the children's package.



### TOSHI NYE GALA DINNER

Dress to impress on the last night of 2021. A wide range of buffet-style dishes awaits diners, with live entertainment including an Oriental dancer.

8pm-1am. AED599 including unlimited soft beverages and water, AED799 including unlimited house beverages and AED299 for the children's package. Early Bird booking before December 20 - get a 25% discount on both packages.

Contact +971 55 561 2122 or email [gmhd@millenniumhotels.com](mailto:gmhd@millenniumhotels.com). Visit @toshidubai on Instagram.

### Belgian Beer Café

#### FESTIVE BRUNCH/DRUNCH

Discover our special brunch and drunch on December 24, highlighting a great selection of beverages. The sharing-style menu features a carving station and a live dessert station, with live entertainment and surprises throughout the afternoon.

1-4pm for the special brunch, 8-11pm for the drink package (walk-ins). AED395 including soft and house beverages. AED95 for kids aged 6-16 years old. AED150 from 8-11pm for the Drinking Package. Early Bird 25% off applies.

#### NYE DINNER PARTY

Where else would you go on New Year's Eve but Brussels? Or a very close version of it that showcases all the finest beverages from the country and beyond, alongside a three-course menu with turkey carving and desserts. Sway along to tunes from the live band and DJ, as you bring in the New Year. Choose from two packages, with

special rates for children under 16, because everybody has to join in the celebrations to welcome 2022, right?

9pm-12am. AED599 including selected hops, house pouring drinks and house grapes. AED 195 for children (ages 6 to 16). Early Bird 25% off applies, as well as Entertainer (Buy 1 get 1 free for AED599).

Contact +97155 561 2122 or email [belgianbeercafe.gmhd@millenniumhotels.com](mailto:belgianbeercafe.gmhd@millenniumhotels.com). Visit @belgiancafebarshaheights on Instagram.



#### TAKEAWAY ROTISSERIE

Order a roast whole chicken for two (AED159) or a Tom turkey (6 kgs for AED699 and 8kgs for AED899) served with herb-roasted baby potatoes, buttered carrots, Brussel sprouts, chestnut stuffing, glazed chestnut and veal chipolata sausages, cranberry sauce and gravy and pumpkin pie for dessert. You can also order Lamb ouzi for eight people (AED899), served with traditional oriental rice with nuts, fattoush, yoghurt sauce and pumpkin pie for dessert.





THE  
MEAT  
CO. EST. 1976

The Meat Co knows how to celebrate in style,  
and our New Year's and Christmas festivities  
promise to be no exception.

Join us for Christmas and New Year's bashes  
that will see you indulge in wonderful food,  
delectable drinks and vibes to  
carry your party all the way.

DUBAI | ABU DHABI | BAHRAIN | KUWAIT





# easy

Delicious, simple,  
and easy-to-  
make recipes



## midweek meals

■ clear the cupboard page 22



## frozen assets

■ braised beef page 30





midweek meals

# Clear the cupboard

When the holidays come around, it's often tricky finding space to store all the Christmas food, so make way for the big shop with quick, wholesome recipes using ingredients you may already have

*recipes* LIBERTY MENDEZ

*photographs* KIM LIGHTBODY

Baked  
puttanesca  
with ricotta



Chorizo & refried beans' taco' salad



your shopping list

**VEGETABLES, FRUIT & HERBS**

200g cherry tomatoes  
2 onions  
4 red onions  
2 garlic cloves  
400g salad leaves  
1 lime  
2 lemons  
1 bunch of spring onions  
1 red chilli  
200g cherry tomatoes  
2 green peppers

1 small bunch of basil  
1 small bunch of coriander  
1 bunch of soft green herbs (such as basil, coriander and parsley)  
1 small bunch of mint

**STORECUPBOARD**

200g stale bread  
7 tbsp olive oil  
3 anchovy fillets  
75g pitted black olives  
2 tbsp capers

50g tortilla chips  
160g can sweetcorn  
400g pinto or kidney beans  
200g roasted peppers or sundried tomatoes from a jar  
200g canned pineapple  
2 tbsp jalapeños from a jar  
400g pasta  
2 tbsp plain flour  
250g self raising flour

3 tbsp peanut butter  
400ml low-salt chicken stock  
1 tbsp rice wine vinegar  
2 tbsp toasted peanuts  
400g can chickpeas  
2 tbsp tahini  
1½ tsp baking powder  
400g can chopped tomatoes  
½ tsp chilli flakes  
1 tbsp and 1 tsp smoked paprika  
2 tsp ground cumin

**DAIRY**

175g ricotta  
215g natural yogurt  
6 eggs

**MEAT/ FISH**

75g chorizo  
300g cooked chicken  
200g cooked prawns

**FROZEN**

500g frozen peas  
4 blocks frozen spinach



## BALANCED

### Baked puttanesca with ricotta

**SERVES 4** **PREP** 10 mins

**COOK** 55 mins **EASY**

200g stale bread (sourdough or ciabatta work well)  
1 small bunch of basil, finely chopped, plus a few whole leaves to serve  
200g cherry tomatoes, halved, a few left on the vine (optional)  
75g ricotta  
**For the puttanesca**  
1 tbsp olive oil  
2 onions (white or red), finely chopped

2 large garlic cloves, crushed  
½ tsp chilli flakes, plus extra to serve (optional)  
400g can chopped tomatoes  
3 anchovy fillets, finely chopped  
75g pitted black olives  
2 tbsp capers, drained

**1** First make the puttanesca sauce. Heat the oil in a non-stick frying pan over a medium heat. Add the onions and a pinch of salt and fry for 8-10 mins, or until soft, adding a splash of water if they start to stick. Add the garlic and chilli, if using, and cook for another minute. Stir in the canned tomatoes, anchovies, olives and capers,

bring to a gentle simmer and cook, uncovered, over a medium heat until thick – about 10 mins.

**2** Heat the oven to 200C/180C fan/gas 6. Tear the bread into chunks and add to the sauce along with the basil and cherry tomatoes, then season with a grinding of black pepper. Pour into a medium casserole dish and dot over the ricotta. Bake for 35 mins.

**3** Top with the whole basil leaves and a sprinkling of chilli flakes, if you like.

**GOOD TO KNOW** balanced • low cal • vit c • 2 of 5-a-day

**PER SERVING** 304 kcals • fat 12g • saturates 3g • carbs 37g • sugars 12g • fibre 5g • protein 10g • salt 1.6g



## HEALTHY

### Chorizo & refried beans 'taco' salad

**SERVES 4** **PREP** 15 mins

**COOK** 15 mins **EASY**

200g mixed salad leaves (whatever you have)  
50g tortilla chips  
**For the refried beans**  
1 tbsp olive oil, plus extra for the salad if you like  
1 red onion, finely chopped  
75g cooking chorizo, finely chopped  
2 garlic cloves, finely chopped  
1 tbsp smoked paprika  
2 tsp ground cumin  
400g pinto or kidney beans (or any you have), drained and rinsed  
¼ small bunch coriander, finely chopped

#### For the salsa

160g can sweetcorn, drained  
200g roasted peppers or sundried tomatoes from a jar, roughly chopped  
200g canned pineapple, drained and roughly chopped  
2 tbsp jalapeños from a jar, roughly chopped (optional)  
1 red onion, finely chopped  
¾ small bunch of coriander, finely chopped, plus extra to serve  
1 tsp ground cumin  
1 tsp smoked paprika  
1 lime, juiced and zested, plus extra wedges to serve

**1** For the beans, heat the oil in a frying pan over a medium heat, tip in the onion and fry for 5 mins until just starting to brown, adding a splash of water if it starts to catch.

Tip in the chorizo, garlic, paprika and cumin, and cook for 3-4 mins until the chorizo is slightly coloured.

**2** Stir in the beans, then stir in the coriander and seasoning. Add 75ml boiling water, simmer for 5 mins, then mash to the texture you prefer, or leave chunky.

**3** To make the salsa, combine all of the ingredients in a bowl.

**4** Put the salad leaves on a large platter (or on individual plates), drizzled with a little oil if you like, and spoon over the refried beans and the salsa. Crush up the tortilla chips using your hands and sprinkle over the salad. Top with the extra coriander and extra lime wedges.

**GOOD TO KNOW** healthy • low cal • vit c • fibre • 3 of 5-a-day

**PER SERVING** 361 kcals • fat 15g • saturates 3g • carbs 38g • sugars 15g • fibre 12g • protein 14g • salt 0.9g

### gf tip

If you are vegetarian or want to eat less meat, you can leave out the chorizo in this dish.







## BALANCED

### Herby hummus prawn flatbreads

**SERVES 4** **PREP 15 mins**  
**COOK 5 mins** **EASY**

200g cherry tomatoes, halved  
200g cooked prawns  
½ bunch of spring onions, finely sliced

#### For the herby hummus

1 bunch of soft green herbs (we used basil, coriander and parsley)  
400g can chickpeas, drained  
2 garlic cloves, roughly chopped  
100g frozen peas, defrosted  
2 tbsp tahini  
1 lemon, juiced  
4 tbsp olive oil

#### For the flatbreads

150g self raising flour, plus extra for dusting

½ tsp baking powder  
115g natural yogurt, plus extra to serve

**1** Put all the hummus ingredients in a large food processor, reserving a few of the soft herbs, and blitz until smooth. Gradually add up to 100ml water until you have a smooth, thick texture. Set aside.

**2** To make the flatbreads, mix the self-raising flour and baking powder in a bowl and gradually stir in the yogurt with a pinch of salt – you may not need all the yogurt. Bring the mixture together using your hands until you have a smooth dough, and knead for a minute to form a ball. Divide the ball into four and lightly dust your work surface with flour. Roll out each ball to a very thin 25 cm circle.

**3** Put a large frying pan over a medium heat, and once hot, fry one of the flatbreads for 30-40 seconds – it should puff up with lots of air bubbles. Turn over and fry for another 30 seconds until coloured. Transfer to a plate, cover with a damp tea towel, and repeat with the rest of the dough.

**4** To serve, slather hummus on a flatbread, top with cherry tomatoes, prawns and spring onions, then the reserved herbs. You can serve extra yogurt on the side, if you like, alongside the rest of the hummus.

**GOOD TO KNOW** balanced • low cal • calcium • folate  
• fibre • vit c • iron • 2 of 5-a-day

**PER SERVING** 472 kcal • fat 20g • saturates 3g •  
carbs 46g • sugars 7g • fibre 9g • protein 22g •  
salt 1.3g





## HEALTHY

### Peanut butter chicken pasta

**SERVES 4** **PREP 5 mins**

**COOK 15 mins** **EASY**

400g pasta  
2 tbsp plain flour  
400ml low-salt chicken stock  
100g ricotta  
3 tbsp peanut butter (crunchy or smooth)  
1 tbsp rice wine vinegar  
300g cooked chicken, roughly chopped  
100g frozen peas  
4 frozen spinach blocks or 200g fresh spinach  
½ bunch of spring onions, finely sliced  
1 red chilli, finely sliced or chilli flakes (optional)  
2 tbsp toasted peanuts, roughly chopped (optional)

**1** Cook the pasta in a pan of boiling salted water following pack instructions.

**2** Meanwhile, put the flour, stock, ricotta and peanut butter in a pan. Put on a medium heat and whisk continuously for 5 mins until smooth and thickened. Season and whisk in the vinegar.

**3** Tip in the cooked chicken, frozen peas and spinach. Cover with a lid and simmer for 2 mins until the chicken is heated through and the spinach is wilted (or defrosted if using frozen). Drain the pasta, reserving a cupful of cooking water. Tip the pasta into the sauce and stir to combine, adding a splash of the cooking water, and simmer until combined and creamy. Serve with the spring onions, red chilli and peanuts sprinkled on top, if you like.

**GOOD TO KNOW** healthy • low fat • folate • fibre • vit c • 1 of 5-a-day

**PER SERVING** 586 kcal • fat 12g • saturates 4g • carbs 77g • sugars 4g • fibre 8g • protein 39g • salt 0.4g







## HEALTHY

### Minted pea fritters with fried eggs

**SERVES 4** **PREP** 20 mins

**COOK** 30 mins **EASY** **V**

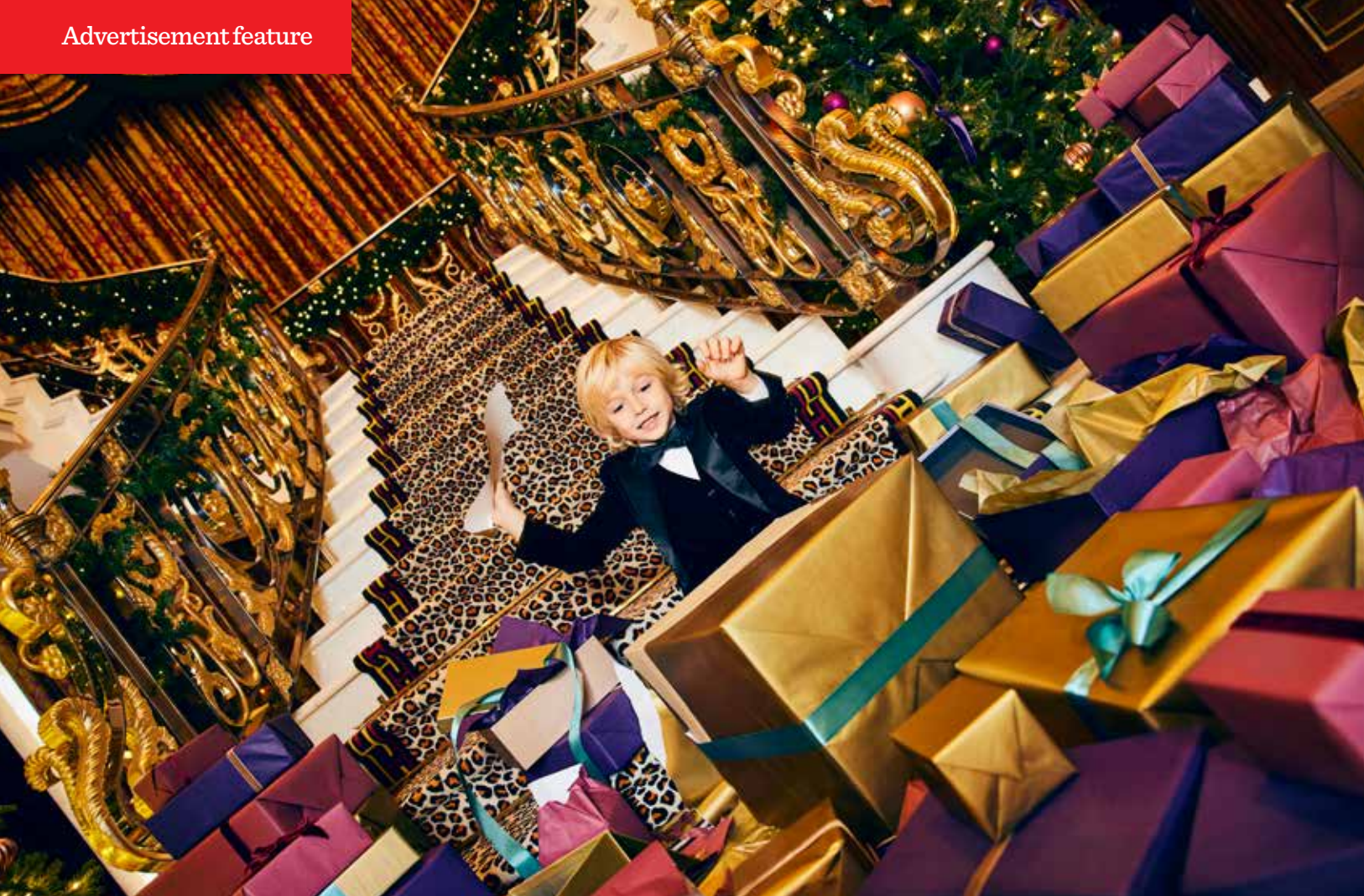
2 tsp olive oil  
 2 red onions, finely chopped  
 2 peppers (we used green ones), finely chopped  
 100g self-raising flour  
 1 tsp baking powder  
 8 eggs  
 1 small bunch of mint, leaves picked and finely chopped, plus a few whole leaves to serve  
 300g peas, defrosted  
 1 lemon, zested  
 100ml natural yogurt, to serve (optional)  
 200g mixed salad leaves

- 1** Heat the oven to 200C/180C fan/gas 6 and line a large baking tray with baking parchment.
- 2** Heat 1 tsp oil in a large non-stick pan and fry the onion and peppers for 10 mins. Meanwhile, whisk the flour, baking powder and 4 of the eggs in a bowl to make a thick batter. Add the cooked onions and peppers, most of the chopped mint, the peas, lemon zest and seasoning, then mix to combine.
- 3** Spoon eight mounds of the mixture onto the prepared baking tray, well spaced apart, then flatten slightly with the back of the spoon. Bake for 30 mins until set and golden, turning halfway through. Meanwhile, mix the remaining chopped mint with the yogurt and season with black pepper.
- 4** Heat the remaining 1 tsp of oil over a medium heat, and fry the remaining 4 eggs for 3 mins until the whites are set.
- 5** To serve, place the fritters on a bed of salad leaves, top with the fried eggs, add the minty yogurt on the side, if using, and the whole mint leaves scattered over.

**GOOD TO KNOW** healthy • low cal • calcium • folate • fibre • vit c • iron • 3 of 5-a-day

**PER SERVING** 431 kcaIs • fat 18g • saturates 4g • carbs 38g • sugars 13g • fibre 9g • protein 26g • salt 1.1g





# FESTIVE *treats*

This holiday season, let Jumeirah take care of all your celebratory needs. Whether you're looking for a sumptuous turkey meal, Christmas hampers or one-of-a-kind gifts, we have it all!

## **FESTIVE ROAST IN THE POST FROM THE DUCK HOOK**

Dubai Hills' The Duck Hook is bringing back their legendary 'Festive Roast in The Post'. Choose from par-cooked Turkey, Beef, or the Vegan option, with all the trimmings including sausages in blankets, duck fat roasted potatoes, honey-roasted parsnips and carrots, sprouts, cauliflower cheese accompanied by gravy, bread sauce and cranberry sauce. If you've still room for dessert, you're in luck with a decadent

choice of classic Christmas pud, sticky toffee pudding or apple crumble, all served with creamy custard. Each roast also comes with mince pies and crackers.

*The roast is available for AED399 for 2 people, AED699 for 4, AED949 for 6, and AED 1,399 for 10. 48 hours' notice is required with availability until the end of December. Collection from Jumeirah Emirates Towers or delivery within Dubai for AED50. To order, visit [www.jumeirah.com/turkeytakeaway](http://www.jumeirah.com/turkeytakeaway)*

## **JUMEIRAH BEACH HOTEL**

Order your traditional turkey dinner with all the trimmings including roast vegetables, potatoes, chicken chipolatas, herb and onion stuffing, cranberry sauce and gravy. No Christmas dinner would be complete without dessert, and Jumeirah Beach Hotel's offering will appeal to all, from a choice of festive logs to chocolate, pistachio and passionfruit and mango cakes, to name a few. For something more traditional, try the festive pudding, gingerbread cookies and stollen.





Prices start from AED750 for a small turkey (5-7kg) or AED950 for a large turkey (9-11kg). Add more trimmings and dessert for an extra charge. Orders will be taken in advance for collection between December 23-26. Visit [www.jumeirah.com/turkeytakeaway](http://www.jumeirah.com/turkeytakeaway) to order and for more information.

#### JUMEIRAH ZABEEL SARAY

If you're looking for all-out decadence, then look no further than Jumeirah Zabeel Saray's Turkey Takeaway. This lavish fine-dining feast showcases a foie gras parfait appetizer paired with preserved fig jam, homemade truffle brioche to accompany the roast Norfolk turkey with duck fat roasted potatoes, pumpkin and truffle mash, sausage and prune patties and cauliflower cheese sides, along with seasonal vegetables for the main event. Indulge in a scrumptious traditional Christmas pudding with confit orange and much more, all rounded off with mince pies and a Christmas cracker. You even get an instructional video to ensure you reheat and serve your turkey dinner to pure perfection!

Prices start from only AED399 for a Boneless roast turkey for 2, AED699 for 4 and up to AED1,399 for 10. A whole turkey is AED645 (7-9kg) and AED795 (9-11kg). Bespoke packages are available with 48 hours' notice. Collection until December 26. Visit [www.jumeirah.com/turkeytakeaway](http://www.jumeirah.com/turkeytakeaway) for orders.

#### CHRISTMAS HAMPERS

We challenge anyone to not find something that they like in this incredible festive hamper. Chock full of delightful delicacies, dive in to discover treats such as a miniature cheese selection, homemade spiced chilli & plum tomato jam and a Christmas fondue kit. Those with a sweet tooth will love the gingerbread, double chocolate orange panettone, mince pies, and fruit and nut chocolate bars, amongst other moreish delights. This festive hamper makes the perfect gift for family and friends.

Available throughout December for AED245. Contact +9755 781 3244.

# PERFECT PRESENTS

We have everything from turkey takeaways, gift vouchers and holiday hampers to festive brunches and more

#### Afternoon Tea for Two at Al Fayrooz, Jumeirah Al Qasr

Indulge in an exquisite Afternoon Tea at Al Fayrooz, complete with savouries and homemade pastries, perfectly paired with speciality loose-leaf tea and hot beverages. AED215.

#### Gastronomic experience for two at Pierchic, Jumeirah Al Qasr

Gift a Taste of Pierchic for two at Jumeirah Al Qasr. Enjoy a 6-course culinary journey curated by Chef Beatrice Segoni, that will cast guests to the Italian coast by way of Pierchic. AED 980.

#### Brunch and painting at Nomad, Jumeirah Creekside Hotel

Gift a brunch and painting experience with our in-house artist, Caine. From AED390.

#### Lunch at Lah Lah with Pool Access for Two, Zabeel House The Greens

Exceptional Pan-Asian food and drinks followed by a dip in our outdoor pool overlooking The Greens community. AED350.

#### Three-Course Dinner for Two at Jumeirah Al Naseem

Diners are treated to a culinary experience crafted by our signature chefs, to satisfy the most discerning of tastebuds. AED800.

#### 6-Course Tasting Menu Experience for Two at Al Muntaha, Burj Al Arab

Discover a six-course degustation menu masterfully created and presented by Chef Saverio Sbarageli. AED2,000.

#### AED500 and AED 1,000 Cash Vouchers

Gift a voucher redeemable at a restaurant of the receiver's choice, across all Jumeirah hotels.

For more information, visit [www.jumeirah.com/festivegifts](http://www.jumeirah.com/festivegifts)



## frozen assets

# braised beef

Make this delicately spiced stew ahead of time for last-minute gatherings with friends

recipe BARNEY DESMAZERY

photograph JAMES LEE

### One-pot beef stifado

*Ideal for freezing, the flavours of this Greek-style stew only intensify when made ahead. Then, if you're doing some casual entertaining over the holidays, all you'll need to do is reheat it.*

**SERVES 6** **PREP** 40 mins  
**COOK** 2 hrs 30 mins **EASY**

3 tbsp olive oil  
1kg stewing beef, cut into large chunks (chuck or shin works well)  
600g baby onions or small shallots (see tip, above)  
pinch of golden caster sugar  
4 garlic cloves, chopped  
4 bay leaves  
1 cinnamon stick  
pinch each of ground allspice and ground cloves  
1 tbsp dried oregano  
1 tbsp tomato purée  
1 tbsp red wine vinegar  
2 x 400g cans chopped tomatoes  
150ml non-alcoholic red wine

**1** Heat the oven to 180C/160C fan/gas 4. Heat 2 tbsp oil in a flameproof casserole over a medium-high heat and brown the beef all over, removing it to a plate with a slotted spoon as you go (you may need to do this in batches). Drizzle the rest of the oil into the pan. Peel the onions (but leave whole) and add to the pan, then scatter over the sugar. Sizzle for 5 mins, stirring now and then until starting to brown. Add the garlic, bay, cinnamon stick, allspice, cloves and oregano, and

cook for 1 min more. Stir in the tomato purée and cook for another minute, then tip in the beef along with any resting juices. Stir to coat in the spiced onion mixture.

**2** Add the red wine vinegar and chopped tomatoes. Rinse the cans out with the non-alcoholic wine and pour it in, then add a third of a can of water. Season with salt and stir well. Bring to a simmer, stir again, then cover with the lid and transfer to the oven for 1 hr.  
**3** Remove from the oven and stir again. If the sauce looks very thick, add a splash more water. Cover again and return to the oven for another hour, or until the meat is fork-tender – the timing will depend on the cut you've used. Serve hot. *To get ahead, leave to cool completely, then transfer to an airtight container and chill for up to three days or freeze for up to three months. Defrost completely in the fridge overnight, then reheat in a pan over a low heat with a splash more water to loosen, if needed.*

**GOOD TO KNOW** healthy • vit c • iron • 2 of 5-a-day • gluten free  
**PER SERVING** 345 kcs • fat 16g • saturates 5g • carbs 9g • sugars 9g • fibre 3g • protein 35g • salt 0.2g

### ONION PREP

To easily peel baby onions, tip in a heatproof bowl and cover with boiling water from the kettle. Leave until cool enough to handle. The skins should slip off easily, then you can add the soaking water to the pot in step two.

### TWIST IT

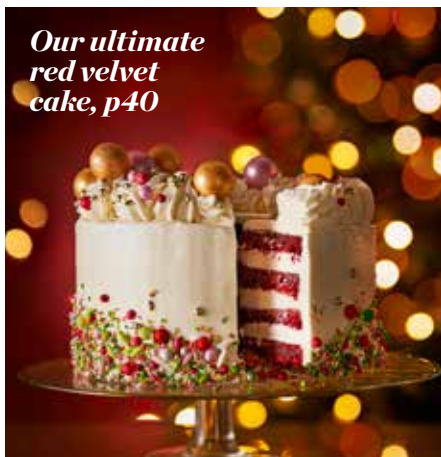
**ONE-POT LAMB STIFADO**  
If you prefer, use 1kg diced lamb (neck fillet or shoulder work well) in place of the beef.



# Festive

Your go-to guide for the holidays. From succulent roasts and gorgeous bakes to gourmet gifting and family-friendly activities, we cover it all!

*Our ultimate red velvet cake, p40*



*Christmas pudding, p32*



*Christmas Eve for two, p35*



*TOGETHER AT CHRISTMAS, p45*



*Winter's finest, p63*



*Two twists mince pies, p70*







MAKE AHEAD

# CHRISTMAS PUDDING

For a glorious pud to round off the Christmas Day meal, ours is laden with orange and figs, plus cocoa for a hint of chocolate. If you prefer no booze, simply replace it with the same amount of orange juice

*recipe* ESTHER CLARK *photograph* TOM REGISTER

## Figgy orange Christmas pud

**SERVES 10** **PREP 15 mins**  
plus overnight soaking  
**COOK 6 hrs** **EASY** **V** **!**

100g sultanas  
100g raisins  
100g currants  
80g dried figs, chopped  
50g mixed peel, chopped  
1 cooking apple, peeled, cored  
and chopped into small pieces  
(250g prepared weight)  
2 large oranges, zested, 1 juiced  
75ml triple sec, plus extra to serve  
100ml stout  
2 eggs, beaten  
110g vegetarian shredded suet  
75g self-raising flour  
100g fresh breadcrumbs  
40g cocoa powder  
1 tsp mixed spice  
225g dark brown soft sugar  
50g hazelnuts, chopped  
butter, for the basin  
extra-thick cream or custard,  
to serve

**1** Tip the sultanas, raisins, currants, figs, mixed peel, apple, orange zest and juice, triple sec and stout into a large bowl. Stir everything together, cover and leave to soak overnight.

**2** The next day, tip the eggs, suet, flour, breadcrumbs, cocoa, mixed spice, brown sugar and hazelnuts into the bowl with the soaked fruit along with  $\frac{1}{2}$  tsp salt and stir well with a wooden spoon to combine.

**3** Butter a 1.5-litre pudding basin and line the base with a circle of baking parchment. Spoon in the pudding mixture, pressing it down well with the spoon to pack it into the basin. Make a gap in the centre using the back of the spoon (this helps the pudding rise evenly, so it ends up with a flat base). Cover the surface with a circle of baking parchment. Layer a sheet of foil over a double-layer of parchment, then fold together to create a pleat and use this to cover the whole basin. Secure by tying a piece of kitchen string around the rim. Trim away the excess, then loop around another piece of string and tie it for a handle. Put an upturned saucer in the base of a large pan, then lower in the basin and fill the pan with just-boiled water from the kettle so it comes halfway up the sides of the basin. Or, use a steamer if you have one. Cover with a lid and keep the water simmering to steam the pudding for 6 hrs. Remove from the pan and leave to cool completely. *To store, unwrap the pudding, then cover with fresh parchment, foil and string as before. Keep in a cool, dark place for up to six months.*

**4** To serve, steam for 2 hrs as above, then turn out onto a serving plate. Drizzle with a little triple sec, if you like, and carefully light the top. Serve with cream or custard.

**GOOD TO KNOW** 1 of 5-a-day  
**PER SERVING** 441 kcs • fat 13g • saturates 5g •  
carbs 67g • sugars 53g • fibre 4g • protein 7g •  
salt 0.6g

Shoot director SARAH SNELLING | Food stylist ELLIE MULLIGAN | Stylist AGATHÉ GITS









festive

# Party special

recipe CASSIE BEST  
photograph MIKE ENGLISH

We've combined our favourite components of a Christmas dinner into one moreish bite. These are the only canapés you'll need this season

## Christmas dinner sausage roll

**MAKES 16** **PREP 20 mins**  
**COOK 30 mins** **EASY** ✨

375g ready-rolled puff pastry  
2 heaped tbsp cranberry sauce  
200g turkey thigh mince  
50g dried stuffing mix  
6 chipolatas  
1 egg, beaten  
16 sage leaves  
gravy, to serve

**1** Heat the oven to 200C/180C fan/gas 6. Line a large baking tray with baking parchment. Unroll the pastry and cut in half lengthways. Spread the cranberry sauce down the middle of each half, leaving a 1-2cm border at each side.

**2** Combine the mince with the stuffing mix and 1 tbsp water, then season. Spoon the mixture over the cranberry sauce, pressing down slightly, then lay the chipolatas on top in a line across the middle of each pastry half. Brush some of the egg along one edge of each pastry half, then fold up and over the filling, and press to seal to make two long sausage rolls. Turn them so the seams are underneath. Cut both into eight pieces (you should have 16 in total), then transfer to the tray. Brush with the remaining egg, then press a sage leaf on top of each roll. *At this stage, you can freeze the rolls on the tray. Transfer to a container to keep frozen for up to two months.*

**3** Bake for 25-30 mins until golden (or 35-40 mins from frozen). Serve warm with gravy for dunking. *Will keep chilled in an airtight container for up to three days.*

**PER ROLL** 161 kcal • fat 10g • saturates 4g • carbs 12g  
• sugars 2g • fibre 1g • protein 6g • salt 0.5g

Shoot director JACK HUNTLEY | Food stylist MYLES WILLIAMSON | Stylist SARAH BIRKS



TOM KERRIDGE

# CHRISTMAS EVE FOR TWO

BBC chef and Good Food podcast host **Tom Kerridge** creates a special menu to share before the big day

*photographs* JONATHAN GREGSON

*There's a pace and rhythm about cooking a menu for two that I really like – you can stagger your jobs so you get all the elements right, and you're not rushed when it comes to serving. I've written this menu with that in mind. The starter is made ahead and the dessert cooked from frozen, leaving you just the therapeutic task of stirring the rich risotto on the day. For me, this menu is all about Christmas Eve, as that's the first time I get to wind down, but it*

*would work at any other point over the holidays when you want a bit of quality time with just one other person. I've gone with the full three courses should you want to go all-out, but the salmon or risotto alone would make easy but equally luxurious one-course suppers. Though my menu isn't vegetarian, I've purposely kept it meat-free, as there's so much poultry, beef and ham happening during other meals at this time of year. Happy Christmas, Tom x*

## MENU

*Gin-cured salmon 'salad'*


*Cheesy truffle risotto your way*

*Flourless chocolate fondants*



Tom Kerridge is a BBC presenter and chef-owner of The Hand and Flowers, The Coach and The Butcher's Tap in Marlow, Kerridge's Bar & Grill at The Corinthia Hotel, London, as well as The Bull & Bear in Manchester. Catch up on our Trade Secrets podcast with Tom and Marverine Cole at [bbcgoodfood.com/podcast](https://bbcgoodfood.com/podcast). [Twitter](#) [Instagram](#) @ChefTomKerridge





Gin-cured  
salmon 'salad'





Cheesy truffle  
risotto your way



## Gin-cured salmon 'salad'

Whether you're cooking for two or a crowd, cured salmon is an ideal Christmas starter as there's very little work involved in preparing it and what you end up with feels very special. My version is made with a splash of gin, as the botanicals work well with salmon, but this isn't essential. You can replicate the flavour without using this by simply adding juniper berries to the cure.

**SERVES 2 PREP 30 mins plus**  
**48 hrs curing NO COOK EASY**

80g demerara sugar  
70g sea salt  
½ tsp fennel seeds  
½ lemon, zested  
4 tbsp non-alcoholic gin, or use 1  
tbsp crushed juniper berries  
300g skin-on salmon fillet, cut from  
the middle of the fillet if possible

### For the salad

1 small Granny Smith apple, cored  
and cut into matchsticks  
1 long or 2 small shallots, peeled and  
finely sliced into rings  
1 tsp capers  
½ lemon, zested and juiced  
1 tbsp chopped dill fronds, plus  
extra fronds to serve  
3 tbsp cold-pressed rapeseed oil  
**To serve**  
2 tbsp crème fraîche  
2 heaped tsp smoked  
lumpfish caviar  
shop-bought blinis (optional)

1 Mix together the sugar, salt, fennel seeds, lemon zest and non-alcoholic gin. Pour half the mixture into a large plastic container, then lay the salmon on top, skin-side down. Pour over the rest, spreading it over the fish with your hands so it is fully covered. Cover with a lid and chill for 48 hrs, flipping the salmon over

after a day.

2 After 48 hrs, lift the salmon out of the cure mixture and rinse under cold running water to remove the excess. Pat dry with kitchen paper, then wrap and chill until needed. *Will keep well wrapped and chilled for two days.*

3 When you're ready to serve, carve the salmon into thin slices and fan out slightly over two plates. For the salad, mix the apples, shallots, capers, lemon zest, half the lemon juice and the dill together in a bowl. Season with a small pinch of salt. Divide the salad between the plates, piling it next to the salmon. Drizzle the salad with the rapeseed oil and remaining lemon juice, then top the salmon with the crème fraîche, caviar and a dill frond each. Serve with blinis, if you like.

**GOOD TO KNOW** vit c • omega-3 • gluten free  
**PER SERVING** 536 kcal • fat 39g • saturates 5g •  
carbs 9g • sugars 9g • fibre 2g • protein 31g • salt 2.7g



## Cheesy truffle risotto your way

With all the amazing truffle products on the market now, I was inspired to come up with a comforting main course that makes use of them. It doesn't matter if it's truffle oil, paste, salt or an actual truffle (if you're lucky enough to have one), this is the recipe to showcase it. But, if you don't love truffles or can't get hold of any truffle-related products, swap it out for whatever ingredient you prefer to combine with cheese.

**SERVES 2 PREP 5 mins**  
**COOK 30 mins EASY V**

15g butter  
1 tbsp olive oil  
1 onion, finely chopped (save the  
skin and trimmings for the stock)  
150g risotto rice  
100ml non-alcoholic white wine  
20g parmesan or vegetarian  
alternative, finely grated  
2 tbsp truffle paste  
1 tbsp mascarpone  
**For the stock**  
750ml vegetable or chicken stock

parmesan rinds, or use a vegetarian  
alternative (add as many as you  
have)

small handful of flat-leaf parsley,  
stalks only (saving the leaves  
to serve)

½ tsp black peppercorns

**To serve**

2 chestnut mushrooms

1 hazelnut

truffle or extra virgin olive oil,  
for drizzling

1 First, make the stock. Tip the stock into a large pan with any parmesan rinds, the parsley stalks, reserved onion skins and trimmings and the peppercorns. Bring to the boil, then reduce the heat to a simmer and bubble gently for 10 mins. Keep warm over a low heat.

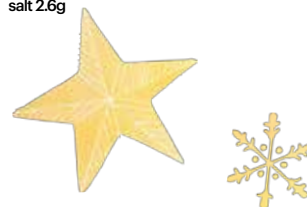
2 Melt the butter and olive oil in a large, shallow saucepan over a medium heat and cook the onion for 5-6 mins until soft. Add the rice and cook for 2-3 mins more, stirring to coat the grains in the oil.

3 Splash in the non-alcoholic wine and cook until it has evaporated. Start adding the warm stock, a ladleful at a time, stirring it into the

rice after each addition – only add another ladleful once the previous addition of stock has been completely absorbed. You may not need all the stock, but keep adding it until the rice is cooked through with a very slight bite, about 15-20 mins. Remove the pan from the heat and stir in the most of the grated parmesan, the truffle paste, mascarpone and seasoning. Leave to rest for 3-4 mins.

4 Divide the risotto between warm bowls. Grate over the mushrooms and hazelnut using a small, fine grater, then scatter with the parsley leaves. Drizzle with the truffle oil or extra virgin olive oil, then season with sea salt flakes and black pepper before serving.

**PER SERVING** 608 kcal • fat 24g • saturates 11g •  
carbs 69g • sugars 7g • fibre 4g • protein 19g •  
salt 2.6g



## TWIST IT

### PINK GIN-CURED SALMON

To give this salmon an attractive pink blush, grate a small raw beetroot and add to the cure mix for the salmon. Wear gloves as beetroot will stain.



## TWIST ITS

### TRUFFLE & WILD MUSHROOM RISOTTO

Fry 100g sliced wild mushrooms in 25g butter, then stir in with the last bit of stock. **TRUFFLE & SQUASH RISOTTO** Cut 300g squash into cubes, drizzle with olive oil and roast at 220C/200C fan/gas 7 for 30 mins. Stir most in with the last ladleful of stock, and scatter the rest over to serve. **TRUFFLE TURKEY RISOTTO** Use turkey stock instead of chicken and add 100g leftover chopped turkey breast with the last addition of stock.









### Flourless chocolate fondants

*These are the lightest chocolate fondants because they're flourless, and a melty middle is guaranteed thanks to the truffle centre. This recipe makes four, but as the fondants are freezable, you can save a couple for another time.*

**MAKES 4** **PREP** 30 mins plus  
1 hr chilling and 4 hrs freezing  
**COOK** 10 mins **EASY**  

75g butter  
1 tbsp sifted cocoa powder  
100g dark chocolate (at least 70% cocoa solids)  
2 eggs  
50g golden caster sugar  
4 chocolate truffles  
ice cream or crème fraîche, to serve  
**For the filling**  
100ml double cream  
50g dark chocolate  
3 tbsp brandy, whisky or dark rum (optional)

**1** For the filling, pour the cream into a saucepan and warm over a low heat until steaming. Remove from

the heat and stir in the chocolate and brandy until the chocolate has melted and the mixture is smooth. Tip into a small bowl, sprinkle over a small pinch of sea salt and chill for at least 1 hr until set. When ready, it should be firm enough to roll into a ball. Divide the mixture into four and roll each portion into a ball, then put on a plate or tray and keep chilled until needed.

**2** Melt 25g of the butter in the microwave and use this to brush the insides of four mini pudding moulds or ramekins. Dust with the cocoa, shaking out any excess. Tip the chocolate and remaining butter into a small heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, and stir until melted and combined. Beat the eggs and sugar together in a separate bowl using an electric whisk for 4-5 mins until pale and fluffy. Remove the chocolate mix from the heat and gently fold in the whipped egg mix to combine. Fill each mould just a third of the way

up with the fondant mixture, then drop a chocolate truffle onto the middle of each. Spoon over enough of the remaining fondant mixture to come two-thirds of the way up the sides of the moulds – you need to leave the final third free to allow for rising. Freeze for at least 4 hrs. *Will keep frozen for two months.*

**3** To bake, heat the oven to 200C/180C fan/gas 6. Put as many fondants as you want to cook on a baking tray and bake for 15-18 mins until the tops have formed a crust and the fondants are starting to come away from the sides of the moulds. Leave to rest for 1 min, then loosen by running a cutlery knife around the sides of the moulds. Turn out onto plates and serve with ice cream or crème fraîche.

**PER SERVING** 603 kcs • fat 48g • saturates 28g • carbs 27g • sugars 22g • fibre 5g • protein 8g • salt 0.5g

### TWIST IT

**MOCHA FONDANTS**  
For a background coffee flavour, add a shot of espresso or 4 tbsp strong black coffee to the melted chocolate in step 1.





The background is a dark, rich red with a bokeh effect of out-of-focus yellow and orange lights. Scattered throughout are stylized snowflakes and stars in teal, pink, and gold. The title is centered and reads:

# Our ultimate *RED* *VELVET* *CAKE*

Creamy, tangy cheesecake-inspired  
buttercream is sandwiched with  
chocolatey sponge layers for a modern  
classic that's given a makeover here with  
festive sprinkles and shimmering truffles

*recipe* JULIET SEAR *photographs* JONATHAN GREGSON







# Red velvet cake with cheesecake buttercream



*This is a knockout bake that looks impressive, but it's not too difficult to make if you follow our recipe.*

**SERVES** 16-20 **PREP** 1 hr 30 mins  
plus 1 hr chilling **COOK** 35 mins  
**MORE EFFORT** **V**  
undecorated sponges only

250g unsalted butter, softened,  
plus extra for the tins  
250g caster sugar  
3 medium eggs  
25g cocoa powder  
2 tsp vanilla extract  
2 tsp red food colouring gel  
2 tsp white vinegar  
284ml buttermilk, at room  
temperature (or use 275ml milk  
mixed with 2 tsp lemon juice)  
325g self-raising flour  
1 tsp bicarbonate of soda  
**For the buttercream and decoration**  
650g unsalted butter, softened  
1 tbsp vanilla bean paste  
1.3kg icing sugar, sifted  
340g full-fat soft cheese,  
at room temperature  
200g festive sprinkles  
gold and pink edible metallic  
lustre dust (optional)  
8-10 white chocolate truffles or  
balls (optional)  
**You'll also need**  
2 x 20cm sandwich tins  
baking parchment  
electric whisk or stand mixer fitted  
with the whisk attachment  
cake leveller or large bread knife  
20cm round cake board  
palette knife  
side scraper and cake  
turntable (if you have them)  
pastry brush  
large piping bag  
1cm open star piping nozzle



**1** Heat the oven to 200C/180C fan/  
gas 6. Butter the base and sides of  
two 20cm cake tins (4cm deep) and  
line with baking parchment. Put the  
butter and sugar in a stand mixer  
fitted with the whisk attachment  
and beat for 2-3 mins until pale,  
light and fluffy. Alternatively, do  
this in a bowl using an electric  
whisk. Add the eggs one at a time,  
beating well between each addition  
until fully incorporated.

**2** Mix the cocoa powder, vanilla  
extract and red food colouring gel  
together in a small bowl or jug with  
2-3 tbsp hot water until you have a  
smooth, lump-free paste. Tip this  
into the bowl with the cake batter  
and whisk briefly to combine.

**3** Mix the vinegar and buttermilk  
together in a jug. Combine the flour,  
bicarb and 1 tsp salt in a bowl. Pour  
a third of the buttermilk mixture  
into the cake batter, then mix in  
along with a third of the flour  
mixture until fully incorporated.  
Alternate between the remaining  
buttermilk and flour mixtures,  
mixing these in a third at a time  
until everything is fully combined,  
being careful not to overmix.

**4** Divide the cake batter equally  
between the prepared tins and bake  
for 30-35 mins until the sponges  
spring back when gently pressed  
with a fingertip and a skewer  
inserted into the centre of each  
comes out clean. Do not open the  
oven before 25 mins have elapsed,  
as this can cause the sponges to sink  
in the centre. Leave to cool in the  
tins for 5 mins, then turn out onto  
wire racks to cool completely.  
*Once cool, the sponges can be  
wrapped and frozen for a month.*

**5** To make the buttercream, clean  
out the bowl of the stand mixer,  
then tip in the butter and vanilla  
bean paste (or do this in a bowl  
using an electric whisk). Beat on  
high speed for about 1 min until  
creamy and smooth. Gradually

add the icing sugar, about a quarter  
at a time, beating between each  
addition on a low speed until just  
incorporated. When all the icing  
sugar has been added, turn the  
speed up to high and beat for 1 min.  
Turn the speed back down to low,  
then tip in the soft cheese and beat  
until just combined and smooth.

**6** Split both of the cooled sponges  
through the middle using a cake  
leveller or large bread knife so you  
have four equally sized, thin layers.  
Spread a little buttercream over the  
middle of a 20cm round cake board  
and top with a sponge layer. Spread  
buttercream generously over the  
top of the sponge layer so it sticks  
out over the edge slightly. Top with  
a second sponge layer and repeat  
until you've used all the sponges,  
inverting the final sponge layer  
so that the top is flat. Spread any  
buttercream that's sticking out  
from between the sponge layers  
all around the side of the cake using  
a palette knife to seal the stack.

**7** Next, spread a thin, even layer of  
buttercream over the whole cake  
down to the cake board to seal it  
completely. Once you have covered  
the whole cake, clean the palette  
knife and go around the cake again  
to smooth the sides and remove any  
excess. This is called a crumb coat,  
which seals in any crumbs and will  
make the finished cake look neater.  
Chill the cake for at least 30 mins  
until firm and set.

**8** Spoon 300g of the remaining  
buttercream into a bowl and keep  
chilled to pipe with later. Spoon the  
rest of the buttercream over the top  
of the chilled cake (reserving a little  
to secure the cake to a cake stand),  
then use a palette knife to spread it  
to the edge and encourage it to drop  
slightly over the side. Then, hold the  
palette knife vertically against the  
side of the cake and smooth over the  
buttercream, turning the cake as  
you go so the side is covered in a





thick, even layer (a cake turntable can help with this, if you have one, or see our tip, right). Once you've covered the side, you may wish to clean the palette knife and smooth the top and side again to ensure the buttercream is neat, or do this with a side scraper if you have one. Transfer the cake, on its board, to a cake stand using the reserved buttercream to secure it in place.

**9** Place the cake, on its stand, on a baking tray (this will catch any excess sprinkles). Press most of the sprinkles around the bottom third of the cake in a thick band, sticking a few up the side in places so it looks as though some have floated away from the band. Use a cutlery or palette knife to gently press the sprinkles into the cake to ensure they're secure, then carefully brush any excess from the stand using a pastry brush. Chill for 30 mins.

**10** Meanwhile, prepare the shimmering chocolate truffles, if using. Tip a few teaspoons of gold lustre dust into a small bowl, then do the same with the pink lustre dust in another bowl. Divide the chocolate truffles between the two bowls and turn with your fingertips or a teaspoon until fully coated in the lustre dust. Set aside on kitchen paper.

**11** When the cake is chilled and set, stir the 300g reserved buttercream with a spoon to soften and remove any air bubbles. Spoon into a piping bag fitted with a large star nozzle, then pipe a thick, swirled border around the top of the cake (this doesn't need to be exact), then scatter the remaining few sprinkles all over the top of the cake and nestle the shimmering truffles in amongst the piped rosettes. *Will keep in the fridge for three days.*

**PER SERVING (20)** 851 kcal • fat 46g • saturates 29g • carbs 104g • sugars 91g • fibre 1g • protein 5g • salt 0.8g

## HISTORY OF RED VELVET CAKE

'Velvet' cakes emerged during the Victorian era, when refined cake flours and cocoa powder were combined to create luxuriously soft bakes. The distinctive rouge tones of today's signature red velvet cakes can be credited to rationing during WWII, when resourceful bakers supplemented cakes with beetroot juice to both improve their texture and add a dash of pretty colour.



Any excess sprinkles that drop onto the baking tray which are clean (that is, not covered in buttercream) can be reused.

To make perfectly snow-white buttercream, swap half the butter for vegetable fat and add a little extra salt to it to balance the flavour.

If you don't have a cake turntable, improvise by placing the cake, on its cake board, on an upturned bowl that is covered with a tea towel. Use the tea towel to turn it.







## EXTRAVAGANT FESTIVITIES AT RIXOS PREMIUM SAADIYAT ISLAND

Celebrate the season with magical gourmet indulgences rounded off with a remarkable Caribbean New Year's Eve

Rixos Premium Saadiyat Island is merrier than ever, as it gears up for month-long, top-class festive celebrations at its luxury beachfront property. With merry and magical entertainment and cheerful activities for all, guests are guaranteed to have that warm and fuzzy holiday feeling this December.

### Festive Afternoon Tea and Pastries

Indulge in a very merry afternoon tea at the lobby lounge, with an enchanting selection of sweet and savoury delicacies. Christmas tea selections and pastries are part of the All-Inclusive All-Exclusive merry treats for in-house guests.

**Date:** December 1st to 28th

**Time:** 1-4pm

**Price:** Complimentary for in-house guests and AED 299 per person for visitors.

### Christmas Eve Dinner

Rixos Premium Saadiyat Island will provide a taste of opulence this festive season, courtesy of an exclusive Christmas-themed dinner at the renowned Turquoise Restaurant. Sample a wide variety of dishes from diverse cuisines, including roast turkey and trimmings, special beef wellington, traditional Christmas treats, dishes from live cooking stations, gingerbread cookies and beverage selections, complete with a night of entertainment and classical music.

**Date:** Friday, December 24th

**Time:** 7-10:30pm

**Price:** Complimentary for in-house guests and AED 499 per person for visitors.

### Christmas Eve Premium 5-course Dinner

Guests can have themselves an ocean-blue Christmas as they soak up the festive cheer

and enjoy a premium, five-course meal inclusive of beverages while overlooking the mesmerizing shores of Saadiyat beach at Mermaid Restaurant.

**Date:** Friday, December 24th

**Time:** 7-10:30pm

**Price:** AED 150 per person for in-house guests and AED 599 per person for visitors.

### Christmas Day Brunch at Turquoise Restaurant

Santa Claus is coming to brunch! Celebrate Christmas Day with Santa and his elves at Turquoise Restaurant, for the perfect holiday brunch complete with presents, treats and activities for kids, with just a little bit of magic. Guests can have a merry lunch outdoors with their loved ones and feast on an extensive spread of traditional Christmas dishes from international cuisines, as well as a live cooking station, sushi bar, fresh oysters and outdoor BBQ. For a sweet finish, enjoy a widespread dessert station filled with gingerbread treats, profiteroles, eggnog custard and a variety of festive beverages.

**Date:** Saturday, December 25th

**Time:** 1-4:30pm

**Price:** Complimentary for in-house guests and AED 649 per person for visitors.

### Christmas Day Dinner at Turquoise Restaurant

The perfect light-hearted Christmas dinner, accompanied by Christmas musical performances and entertainment for a bright and jolly evening. Savour traditional Christmas dishes from a lavish spread, complete with dessert stations and a wide beverage selection for the best festive dinner ever.

**Date:** Saturday, December 25th

**Time:** 7-10:30pm

**Price:** Complimentary for in-house guests and AED 499 per person for visitors.

### New Year's Eve Caribbean Night

Ring in the New Year at a Caribbean paradise! Kick off 2022 with Caribbean entertainment including tropical limbo dancers, musical and acrobatic performances, while enjoying an exotic tropical dinner spread comprising local and international dishes with live cooking, BBQ & grill, and beverage selections, for all in-house guests.

**Date:** Friday, December 31st

**Time:** 7pm-2am

**Price:** Complimentary for in-house guests



# TOGETHER at Christmas

We've got a traditional turkey menu all wrapped up, with classic dishes that have been given a Good Food twist, plus plenty of options for veggie guests

*recipes* GOOD FOOD TEAM *photographs* KAREN THOMAS

**W**hen it comes to Christmas recipes, everyone has their must-haves, the dishes that are never optional.

Yet, each year, there's always room for new, clever tricks and flavour twists to keep things fresh and make cooking as stress-free as possible. There's a no-cook starter, crisp-skinned turkey, stuffing that doubles as a veggie main and vegan gravy, plus get-ahead tips and a time plan. Christmas should be enjoyed by all, especially the cook – and this menu should ensure everyone's relaxed for the big meal.

## MENU

*Festive seafood sharing platter*



*Peppered lemon & thyme turkey with golden crackling*

*Triple-nut roast & sage stuffing*

*Pancetta blankets*

*Next level roasties*

*Brown butter carrots & sprout petals*

*Winter-spiced sweet & sour braised red cabbage*

*Microwaved crushed creamy celeriac*

*Vegan gravy base*

*Smoky bay bread sauce*

*Easy cranberry & orange relish*





## SHARING STARTER

# Festive seafood sharing platter

*Spend less time in the kitchen on Christmas Day with this simple starter. It requires almost no hands-on time and utilises shop-bought elements for ease, but still feels luxurious and looks impressive on the table.*

**SERVES 8-10 PREP 15 mins**  
**NO COOK EASY**

100g gravadlax, or use  
200g smoked salmon  
100g smoked salmon  
150g cooked prawns, shells on  
crackers, sliced sourdough, sliced  
rye bread or shop-bought blinis,  
lemon wedges and caperberries,  
to serve

**For the hot smoked trout pâté**

120g hot smoked trout  
100g full-fat soft cheese  
2 tsp capers, drained  
½ tsp Dijon mustard  
1 lemon, juiced

**For the red onion & dill prawns**

100ml soured cream  
1 tbsp mayonnaise  
½ small red onion, finely chopped  
1 tbsp chopped dill, plus extra  
to serve  
½ lemon, juiced  
1 tsp hot sauce  
250g cooked prawns, shelled

**1** For the pâté, blitz the trout, soft cheese, capers and mustard in a food processor, then season with salt, pepper and the lemon juice. *Will keep covered in the fridge for up to two days.* For the prawns, mix the soured cream, mayo, red onion, dill, lemon juice and hot sauce in a bowl, then toss in the prawns to coat. *Will keep covered in the fridge for a day.*

**2** Spoon the pâté into a small bowl and the prawns into another. Place these on a large platter with the gravadlax, smoked salmon, whole prawns, crackers, bread, blinis, lemon wedges and caperberries. Sprinkle over dill fronds, then serve.

**PER SERVING (10)** 147 kcal • fat 9g • saturates 3g •  
carbs 5g • sugars 4g • fibre 0.4g • protein 12g •  
salt 1.4g









## ROAST WITH THE MOST

# Peppered lemon & thyme turkey with golden crackling

*This year, we made it our mission to develop a turkey recipe that gives a perfectly cooked bird with golden, crisp skin, and we think we've cracked it. The secret ingredient is baking powder. It might sound strange, but one of the things we learned during lockdown is that baking powder makes poultry skin and crackling crisper. We've chosen to cook using oil, because while butter adds flavour, it also contains water, which can lead to soggy skin.*

**SERVES 10-12** **PREP** 30 mins plus at least 12 hrs dry-brining **COOK** 3 hrs **MORE EFFORT**

2 tsp baking powder  
2 tbsp sea salt flakes  
1 tsp freshly cracked black pepper  
1 tbsp finely chopped thyme leaves, plus extra thyme sprigs  
1 lemon, zested then halved  
5-6kg oven-ready turkey, neck removed and chopped, giblets reserved  
1 onion, roughly chopped  
2 carrots, roughly chopped  
1 garlic bulb, halved through the equator  
6 tbsp olive or sunflower oil  
1 quantity vegan gravy base (see p62)

**1** Up to 48 hrs or at least 12 hrs before roasting, mix the baking powder with the sea salt, pepper, chopped thyme and lemon zest. Sprinkle this all over the turkey, rubbing it into the skin. Place the turkey breast-side up in a large roasting tin or on a tray, and leave uncovered in the fridge until you're ready to roast it.

**2** On the day, remove the turkey from the fridge at least 1 hr before roasting. Heat the oven to 240C/220C fan/gas 9. Remove the turkey from the tin or tray to a board,

and scatter in the onions, carrots, turkey neck and giblets. If you have a roasting rack, trivet or ovenproof cooling rack, place it in or over the tin and sit the turkey on top. Put the lemon and garlic halves and some thyme sprigs into the turkey cavity, then drizzle over two-thirds of the oil, massaging it into the skin so the whole turkey is completely coated, including the legs and wings. Tie the turkey legs together using butcher's string to keep a neat shape, if you like.

**3** Put the turkey in the oven and immediately turn the temperature down to 190C/170C fan/gas 5. Roast for 1 hr, then remove from the oven and brush with some of the remaining oil. Turn the tin around and return to the oven for 30 mins, then brush with more oil and roast for a further 30 mins. After the turkey has been roasting for 2 hrs, check the temperature with a probe thermometer. The thickest part of the breast should read 65C and the thickest part of the thigh 75C. If it is lower, return it to the oven for another 15 mins and check again

until the correct temperature is reached. Leave to cool for 10 mins in the tin, then remove to a board to rest for 20 mins, uncovered (it will stay warm for up to an hour).

**4** While the turkey rests, remove the lemon halves and garlic from the cavity and put them in the tin with the veg, turkey neck and giblets. Roughly squish everything with a wooden spoon or potato masher. If the roasting tin is flameproof, put it directly on the hob over a medium heat. If not, scrape the contents into a large, shallow pan first. Pour over as much of the gravy base as you can (that is, reserving as much as you need for any vegans or vegetarians first). Bring to the boil and simmer for 5 mins, adding a splash of water or stock if it's too thick. Strain the gravy into a jug if serving straightaway or another saucepan to reheat when needed. Carve the turkey and serve with the gravy.

**PER SERVING (12)** 441 kcal • fat 21g • saturates 6g • carbs 1g • sugars 0.3g • fibre 0.3g • protein 63g • salt 3.1g







## VEGGIE MAIN & STUFFING

# Triple-nut roast & sage stuffing

*Make this loaf of stuffing ahead of time for a fuss-free addition to your spread. It ensures everyone's well catered for, doing double duty as a filling vegetarian main and special side dish for the turkey. Plus, it contains seasonal parsnips, chestnuts and pistachios for added texture and an extra hit of festive flavour.*

**SERVES** 8-10 **PREP** 30 mins

**COOK** 1 hr 15 mins

**MORE EFFORT** V \*

50g butter, plus extra for the tin and frying  
2 large parsnips (about 270g), peeled and grated  
1 onion, finely chopped  
1 tsp fennel seeds  
1 tsp ground coriander  
2 garlic cloves, crushed  
50g shelled hazelnuts, roughly chopped  
40g dried cranberries, roughly chopped  
60g shelled pistachios, roughly chopped  
180g cooked chestnuts, roughly chopped  
small bunch of sage, ½ leaves picked and chopped, ½ left whole  
small bunch of parsley, chopped  
1 lemon, zested and juiced  
150g fresh breadcrumbs  
1 egg, beaten

**1** Generously butter a 900g loaf tin and set aside. Melt the butter in a non-stick frying pan over a medium heat until sizzling, then cook the parsnips and onion for 10 mins until soft and golden. Scatter in the spices and garlic, and cook for another 5 mins. While the parsnip mixture is cooking, tip the hazelnuts into a bowl with most of the cranberries

and pistachios (reserving some for the topping), the chestnuts, chopped herbs, lemon zest, juice and breadcrumbs, and season well.

**2** Add the cooked parsnip mixture to the bowl and scrunch everything together using your hands until combined. Mix in the beaten egg using a wooden spoon, then pack the mixture into the prepared loaf tin. Press the reserved cranberries and pistachios into the top. *The unbaked stuffing will keep covered in the fridge for up to two days or frozen for three months. Defrost in the fridge overnight before baking.*

**3** Heat the oven to 190C/170C fan/gas 5. Bake the stuffing for 1 hr until golden on top, then remove from the oven and leave to rest for 10 mins. While the stuffing bakes, heat a small knob of butter in a frying pan over a medium-low heat and fry the whole sage leaves for 1 min until crisp. Remove to a sheet of kitchen paper using a slotted spoon.

**4** When the stuffing is baked, turn out onto a serving plate or board, scatter with the crisp sage leaves, then slice and serve. If serving as a vegetarian main course, cut into thick slices and fry in a little butter until crisp on both sides, then serve with the vegan gravy.

**GOOD TO KNOW** vit c

**PER SERVING (10)** 239 kcal • fat 12g • saturates 4g • carbs 25g • sugars 8g • fibre 5g • protein 6g • salt 0.3g

### gf tip

The stuffing mixture can also be rolled into balls and baked for 30-40 mins at the same temperature. Or, if you don't have a loaf tin, tip the mixture onto a sheet of oiled foil, form into a thick sausage shape, enclose in the foil and cook on a baking tray at the same temperature.







## SUPERIOR SIDES

# Pancetta blankets

*We've made miniature blankets, and rather than bacon, we've used extra-thin rashers of Italian pancetta for enhanced crispiness. This also works well as a retro drinks party snack.*

**SERVES 8-10 PREP 15 mins**  
**COOK 30 mins EASY**

**30 cocktail sausages**  
**15 rashers of pancetta, each**  
**cut in half**  
**1 tbsp sunflower oil**

**1** Wrap each mini sausage in a halved rasher of pancetta, then line them up in a shallow roasting tin or on a baking sheet. *Can be prepared up to two days before, covered and kept chilled.*

**2** Heat the oven to 190C/170C fan/gas 5. Drizzle the piglets in blankets with the sunflower oil and roast for 20 mins, then turn and roast for another 10 mins or so until the pancetta has crisped up.

**PER SERVING (10)** 186 kcal • fat 15g • saturates 5g • carbs 4g • sugars 1g • fibre 1g • protein 7g • salt 0.8g

### gf tip

We've kept our sausages simple, but you could add a small sprig of rosemary or a sage leaf to each before wrapping in the pancetta.

## Next level roasties

*How do you improve on the classic roastie? Squash them while they're cooking to make them wonderfully golden and crisp.*

**SERVES 8-10 PREP 20 mins**  
**COOK 1 hr 30 mins EASY**

**2.5-3kg potatoes (Maris Piper or King Edward work best)**  
**5-6 tbsp sunflower or vegetable oil**  
**1 thyme sprig, leaves picked, to serve (optional)**

**1** Peel the potatoes and leave whole, or halve or quarter them if large – you want pieces that are roughly the size of a clementine. Tip them into a large pan of cold, salted water, bring to the boil, then reduce the heat and simmer for about 7-8 mins

until just cooked through – test with the tip of a knife. Drain the potatoes and leave to cool. *Can be boiled up to two days ahead and kept chilled.*

**2** Heat the oven to 190C/170C fan/gas 5. Pour 5 tbsp oil into a deep roasting tin to cover the base. Put the tin in the oven for 5 mins to heat up, then carefully add the potatoes and use a spatula to turn and coat in the hot oil. Put back in the oven and roast for 40 mins undisturbed.

**3** Remove the tin from the oven and turn the potatoes in the oil again, drizzling with more oil if the pan is dry. Return to the oven for 20 mins.

Once the turkey is out and resting, remove the potatoes from the oven and turn the heat up to 220C/200C fan/gas 7. Use a spatula or potato masher to slightly crush and flatten each potato, drizzle with a bit more oil, if needed, and roast for a final 20-30 mins until deep golden and crunchy on the outside and fluffy inside. Pile into a serving dish, sprinkle with a little sea salt and thyme, if you like, and serve.

**GOOD TO KNOW** vegan • healthy • gluten free  
**PER SERVING (10)** 323 kcal • fat 12g • saturates 2g • carbs 46g • sugars 2g • fibre 5g • protein 5g • salt 0.2g





## TWIST IT

### PARMESAN ROASTIES

To give the roasties a golden cheesy crust, scatter with **25g finely grated parmesan** after you squash them in step 3, then continue the recipe.





# Brown butter carrots & sprout petals

*Dividing sprouts into petals takes a bit of time, but it's the perfect job to delegate. The easiest and quickest way to do it is to quarter the sprouts, cut away the base, then gently pull the sprouts apart. Serving them like this has been known to turn even the most hardened sprout haters, but if you're short on time, just quarter them.*

**SERVES** 8-10 mins **PREP** 25 mins  
**COOK** 20 mins **EASY** V

50g butter  
500g carrots, thickly sliced  
at an angle  
1 star anise  
½ tsp caster sugar  
400g brussels sprouts, trimmed and  
gently pulled apart to separate the  
leaves into petals

**1** Melt the butter in a shallow saucepan over a medium heat until nut brown, then add the carrots and star anise, and cook for 5 mins until the carrots start to colour. Sprinkle over the sugar and just cover with water. Season with salt, then bring to the boil, reduce the heat to a steady simmer and cook for 8 mins until most of the water has evaporated and the carrots are just cooked through

and coated in a buttery glaze. *Can be made up to four hours ahead and kept at room temperature, or cooled then kept chilled overnight.*

**2** About 5 mins before serving, bring the carrots back to a simmer, stir through the sprout petals and cook for 3-5 mins until just wilted.

**GOOD TO KNOW** vit c • 1 of 5-a-day • gluten free  
**PER SERVING** (10) 73 kcals • fat 5g • saturates 3g •  
carbs 4g • sugars 4g • fibre 3g • protein 2g • salt 0.1g



# Winter spiced sweet & sour braised red cabbage

*We've added mulled spices to make our red cabbage even more festive.*

**SERVES** 8-10 **PREP** 20 mins  
**COOK** 1 hr 30 mins **EASY** V \*

1 red cabbage (about 1kg), quartered  
and finely shredded  
100g light brown soft sugar  
150ml red wine vinegar  
1 cinnamon stick  
1 star anise  
large knob of butter

**1** Tip the cabbage into a large pan with the sugar, vinegar, cinnamon and star anise. Season well. Put over a medium heat and bring to a simmer, then cover, reduce the heat and cook for 1 hr, simmering gently and stirring occasionally.  
**2** Remove the lid, turn the heat up to medium and continue cooking for 20 mins, uncovered, until tender and

the liquid has reduced to a sticky syrup. *Once cool, will keep in an airtight container in the fridge for three days or frozen for up to two months. Reheat over a low heat. Stir in the butter before serving.*

**GOOD TO KNOW** low fat • vit c • 1 of 5-a-day •  
gluten free  
**PER SERVING** (10) 73 kcals • fat 1g • saturates 1g •  
carbs 13g • sugars 13g • fibre 3g • protein 1g • salt 0.1g



# Microwaved crushed creamy celeriac

*Free up valuable hob and oven space by making this easy side in the microwave.*

**SERVES** 8-10 **PREP** 5 mins  
**COOK** 25 mins **EASY** V \*

1 large celeriac, peeled and chopped  
into small chunks  
½ lemon, juiced  
2 tbsp crème fraîche or  
double cream  
50g butter  
freshly grated nutmeg and celery  
salt (optional), to serve

**1** Tip the celeriac chunks into a microwavable bowl, then pour over the lemon juice and 2 tbsp water. Cover, then microwave on high for 15 mins, stir and microwave for another 10 mins until soft. Mash with the crème fraîche and butter, then season with salt, pepper and a grating of nutmeg. *Once cool, will keep in an airtight container in the fridge for two days or frozen for up*

*to three months. Defrost in the fridge overnight and reheat in the microwave until piping hot.*  
**2** Sprinkle the celeriac with a little more grated nutmeg and some celery salt, if you like, then serve.

**GOOD TO KNOW** 1 of 5-a-day • gluten free  
**PER SERVING** 70 kcals • fat 6g • saturates 4g •  
carbs 2g • sugars 1g • fibre 3g • protein 1g • salt 0.2g

## gf tips

- If you want a smooth purée, simply blitz using a blender rather than mashing.
- If you don't have a microwave, tip the celeriac, water and lemon juice into a saucepan, cover and simmer gently over a low heat for 20 mins or until the celeriac is soft enough to crush, then continue with the recipe.







## Vegan gravy base

*Vegetable skins add colour and flavour to this. Serve as is for vegetarians and vegans, or use as an easy, make-ahead base for any other gravy.*

**SERVES 8-10 PREP 10 mins**

**COOK 40 mins EASY V ✳️**

1 onion, unpeeled, roughly chopped  
2 carrots, unpeeled, roughly chopped  
4 mushrooms, sliced  
3 tbsp sunflower oil  
3 thyme sprigs  
3 bay leaves  
1 tsp light brown soft sugar  
1 tbsp tomato purée  
3 tbsp plain flour  
1 tsp yeast extract  
1 tbsp red wine vinegar (check the label to ensure it's vegan)  
150ml red wine or port (check the label to ensure it's vegan)  
1.2 litres vegetable stock (check the label to ensure it's vegan)  
1 tbsp soy sauce

**1** Heat a large, dry saucepan or flameproof casserole over a high heat and cook the onions and carrots for 3 mins until they start to squeak and burn a little. Add the mushrooms and continue to cook

for 2 mins. When everything is starting to scorch, drizzle over the oil, scatter in the herbs and sizzle everything for 3 mins until softened.

**2** Scatter in the sugar and leave to caramelise for 1 min, then stir in the tomato purée and cook for 2 mins more until everything is deep red. Stir in the flour to make a thick paste and cook for another 2 mins, then stir in the yeast extract, splash in the red wine vinegar and simmer for another minute.

**3** Pour over the red wine and bubble for 5 mins to reduce, then add the stock and soy sauce. Bring to the boil, then turn the heat down to simmer gently for 30 mins. Strain the gravy through a fine sieve, pressing the veg against the mesh to extract all the flavour. *Once cool, will keep in an airtight container in the fridge for three days or the freezer for up to six months. To reheat, stir in a pan over a low heat.*

**GOOD TO KNOW** vegan • low fat  
**PER SERVING (10)** 80 kcals • fat 4g • saturates 0.4g • carbs 7g • sugars 2g • fibre 1g • protein 2g • salt 0.6g

## Easy cranberry & orange relish

*Fresh or frozen cranberries can be tricky to find, so we've used dried. What you end up with is a thick, jammy relish that goes well with turkey or a nut roast.*

**SERVES 8-10 PREP 5 mins**

**COOK 20 mins EASY V ✳️**

200g dried cranberries  
300ml orange juice  
60g light muscovado sugar

**1** Tip the cranberries into a large pan with the orange juice and sugar, and bring to the boil. Turn down the heat to medium and bring to a gentle simmer, then continue to cook for

10 mins until the cranberries become plump and sticky.

**2** Tip the mixture into a blender, blitz to a purée, then return to the pan and simmer over a low heat for 5 mins until thick and jammy. Leave to cool and tip into a serving dish or jar. *Will keep in the fridge for four days or freezer for up to six months.*

**GOOD TO KNOW** vegan • low fat • gluten free  
**PER TBSP** 34 kcals • fat 0.1g • saturates none • carbs 8g • sugars 7g • fibre 0.4g • protein 0.1g • salt none

## Smoky bay bread sauce

*While it may feel wrong, singeing the bay leaves here gives the sauce a subtle smoky flavour, but if you don't like the idea, simply leave out that step. You'll still have a lovely, classic bread sauce.*

**SERVES 8-10 PREP 10 mins plus at least 1 hr infusing COOK 30 mins EASY V ✳️**

8 fresh bay leaves (on the branch, if you have a bay tree)  
1 onion, sliced  
4 cloves  
6 peppercorns, cracked  
1 thyme sprig  
500ml milk  
100ml double cream  
100g fresh white breadcrumbs  
40g butter  
freshly grated nutmeg, to serve

**1** Scorch the bay leaves and branch (if using) over a gas flame, using tongs to hold them, until charred in places. Or, use a kitchen blowtorch. Put the bay in a pan with the onion, cloves, peppercorns, thyme, milk and cream. Bring to the boil, then remove from the heat and leave to infuse for at least 1 hr or overnight.

**2** Strain through a sieve into a clean pan (saving a bay leaf to serve, if you like), then stir in the breadcrumbs, bring to a simmer and cook for a few minutes. Stir in most of the butter, then season with salt, pepper and a grating of nutmeg and pour into a warmed serving bowl. *Once cool, will keep in an airtight container in the fridge for two days or the freezer for up to one month. Defrost overnight in the fridge and reheat over a low heat until piping hot. Serve topped with the remaining butter, another grating of nutmeg and the reserved bay leaf, if you like.*

**PER SERVING (10)** 137 kcals • fat 11g • saturates 7g • carbs 7g • sugars 3g • fibre 0.4g • protein 3g • salt 0.2g



# **TWIST IT**

## **BREAD & ONION SAUCE**

For a bigger onion flavour, leave the onions in the milk rather than straining (but do remove the bay leaves), then blitz with the breadcrumbs before you reheat the sauce.





# TIME PLAN

Maximise quality time spent with loved ones this Christmas using this handy guide, then round off the meal with a pud

## Freeze-ahead

These can be frozen a month ahead, then defrosted in the fridge a day or two before.

- Triple-nut roast & sage stuffing
- Winter spiced sweet & sour braised red cabbage
- Microwaved crushed creamy celeriac
- Vegan gravy base
- Smoky bay bread sauce
- Easy cranberry & orange relish



## To keep chilled

If not using the freezer, here's when you need to prep and chill your sides, along with the turkey.

## Four days ahead

- Easy cranberry & orange relish



## Three days ahead

- Winter spiced sweet & sour braised red cabbage
- Vegan gravy base



## Two days ahead

- Turkey seasoning and seasoning the turkey
- Triple-nut roast & sage stuffing
- Boil potatoes for roasties
- Smoky bay bread sauce
- Microwaved crushed creamy celeriac



## Christmas Eve

- Make the pâté and prawns for the seafood sharing platter
- Glaze the carrots and prepare the sprout petals ready to cook on the day.

# Christmas Day

We've calculated this plan for serving the starter at 2pm. If you want to serve earlier or later, it's easy to adjust the timings to your schedule.

**9.15am**

- Remove the turkey from the fridge

**10.15am**

- Heat the oven to 240C/220C fan/gas 9 and prepare the carrots and onions and other bits for roasting the turkey

**10.45am**

- Put the turkey in the oven and drop the temperature to 190C/170C fan/gas 5
- Use the next 2 hours to prepare anything you haven't made ahead. Start by peeling and boiling the potatoes
- Put the stuffing in the oven

**11.15am**

- Put the pancetta blankets in the oven

**11.35am**

- Turn the blankets

**11.45am**

- Brush the turkey with oil and turn
- Remove the stuffing and blankets from the oven and set aside

**12.15pm**

- Heat the oil for the potatoes
- Baste the turkey with more oil

**12.20pm**

- Put the potatoes in the oven

**12.45-1pm**

- Assemble the seafood starter, then cover and set aside
- Start testing the turkey's temperature (it should be done by around 1pm) at which point turn the potatoes

**1.20pm**

- Squash the potatoes and return to the oven at 220C/200C fan/gas 7
- Get the turkey gravy boiling and strain into a saucepan

**1.30pm**

- Reheat the blankets and the stuffing in the oven with the potatoes
- Reheat the other sides that have been made ahead using the hob

**1.40-1.50pm**

- Turn off the oven when everything you have reheated is piping hot and the roasties are golden. Leave to keep warm

**2pm**

- Serve the starter

**2.15pm**

- Serve the turkey and trimmings





# TORNO SUBITO

## FESTIVE OFFERS

12/  
24-26

### FESTIVE SET MENU

Enjoy a set menu with homemade ravioli, organic roast meats, the freshest seafood and traditional Pampepato. Buon Appetito!

**24 -26 December, 7:00PM – 12:00AM**

AED 499 per person  
inclusive of a welcome cocktail.

### TORNO SABATO FESTIVE EDITION

Live La Dolce Vita and join us for an Italian affair. Enjoy free flowing beverages, playfully audacious food and live entertainment.

**25 December, 1:00PM – 4:00PM**

AED 379 per person  
inclusive of soft beverages  
AED 499 per person  
inclusive of house beverages



#### W Dubai – The Palm

West Crescent, Palm Jumeirah

Dubai, United Arab Emirates

T +9714 245 5800 | [tornosubitodubai.com](http://tornosubitodubai.com)

f @tornosubitodubai

**TORNO SUBITO**

BY MASSIMO BOTTURA





# SEASONAL ADDITIONS

Café Bateel's newly unveiled menu offers wholesome  
winter-warming Mediterranean meals







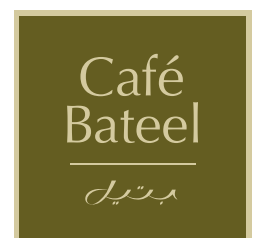
Winter brings about a welcoming variation in our meals. Café Bateel, the home of gourmet Mediterranean cuisine, has unveiled a new menu featuring wholesome dishes inspired by the season. Using only the freshest ingredients that are sustainably and locally sourced, the café's commitment to culinary innovation is truly reflected in its offerings. The menu features flavourful and delectable dishes that are comforting, yet nutritious, and apt for a quick lunch or leisurely dinner.

Highlights from the winter menu include the Organic Mediterranean Seabass; a pan-roasted seabass fillet with lightly spiced aubergine, tomato basil coulis, served with shaved fennel salad and cucumber and dill Greek yoghurt. The Quatro Formaggio Bake is a must-try, featuring conchiglie pasta shells filled with broccoli and walnut pesto, perfectly baked with a four-cheese sauce, tomatoes and buffalo mozzarella. Served all day, the Italian Farinata Pancake is our latest breakfast favourite that offers the best of savoury goodness for a sumptuous, filling meal. These delish Parmesan pancakes are served with poached eggs, red pepper piperade and avocado, topped with cannellini beans, olives and tomato salsa.

Vegans can enjoy the Mushroom Carbonara showcasing linguine pasta with crispy shiitake and porcini mushrooms, finished in an irresistibly creamy vegan sauce. For a fresh, healthy vegetarian choice, look no further than the Bateel Green Bowl salad with baby gem and Romaine lettuce mixed with avocado, broad beans, sugar snap peas, asparagus, crunchy quinoa, finished with a light Calamansi Lime dressing. Don't forget to quench your thirst with the Date and Fig Lemonade; a blend of figs and zesty lemon, lightly sweetened with Bateel's classic date dhibs.

The extensive selection of desserts also reflects our culinary creativity, and Bateel's next-generation Date Pudding is an indulgence. Served warm with a sticky date infused dark muscovado sauce, vanilla mascarpone Chantilly cream and artisan date ice cream, diners are sure to enjoy every bite of this signature dessert.

As the home of fine food and exceptional flavours, there's a lot to savour this winter at Café Bateel. Discover the entire range of Mediterranean-inspired gourmet food and beverages.



Visit [bateel.com](http://bateel.com)  
for more information.





# The Top 10 shortlist is out!

Vote for your favourite brands and get a chance to win a fantastic getaway for two to the **W Maldives**

*\* Terms and conditions apply*

## VOTE NOW!

HOSTED BY

BBC  
**goodfood**  
Middle East

ORGANISED BY

**CPI MEDIA GROUP**  
CPIMEDIAGROUP.COM

WATER SPONSOR

**evian.**

VOTING PRIZE PARTNER

**W**  
MALDIVES

PLANT-BASED MEAL SPONSOR

**SWEET EARTH**  
ENLIGHTENED FOODS

AUDITED BY

بن خاديم و رادها وشركاهم  
للمحاسبة والمسابقات  
**Bin Khadim, Radha & Co.**  
Chartered Accountants  
Est. 1984

MYSTERY BOX

**Casinetto**

CATEGORY SPONSORS

VEGAN DISH

**Upfield** **Violife**  
100% Vegan

TROPHY SPONSOR

**RENARTE**  
Hospitality Supplies



SEASONAL

# WINTER'S FINEST

Fruit and veg can steal the show at a Yuletide gathering, whether in a savoury squash tart or pavlova piled high with apples.

photographs LOUISE HAGGER

This month's true star is the apple. British-grown varieties are actually at their best at this time of year, especially Russet, Pippin and Cox, which all have delicious texture and a slightly tart flavour. Baked apples are a real treat – leave them whole but remove the core, then pack the gap in the middle with mincemeat before baking and drizzling with cream. Or, if you're looking for an alternative to traditional Christmas pudding, why not make a grand pavlova? Apples aren't a classic topping, but once baked, they soften and work a dream with the crisp meringue shell – that's especially so when paired with maple and pecans. Slow-cooked apples are a joy, too, and make a great base for chutney to serve with cheese and crackers. Chard is a thick, leafy vegetable with a rich, earthy flavour that's not dissimilar to spring greens or cavolo nero. Wilt and combine with mascarpone for a decadently creamy tart filling. It's just as lovely tossed through pasta with anchovies and lemon zest for a simple midweek meal, or simply wilted with melted butter and nutmeg to enjoy alongside roast beef. Look for both standard and rainbow varieties at the greengrocers, and don't discard the stem – you can chop those and add to soups and stews for a delicious depth of flavour.

Finally, don't forget passion fruit. This tropical gem is at its peak in winter, and when ripe, its brightly coloured pulp is sharp and fragrant. Choose passion fruits with dark, wrinkly skin to ensure they're ready to eat. Cook the pulp down into a zingy curd, then sandwich between sponge cakes or serve with thick yogurt and a sprinkling of granola. It can also be folded into semifreddo, an Italian ice cream-style dessert made with eggs, cream and sugar. It's a fantastic pudding for Christmas, as it can be prepared and frozen ahead of time, then simply sliced on the day. Try combining it with white chocolate and crunchy pistachios, as I've done, for a sweet taste of sunshine in winter.

Esther is a freelance recipe writer and food stylist who trained at Leiths School of Food & Wine, before working as a chef in Italy. She loves to cook for friends at home and particularly enjoys creating recipes using new ingredients and seasonal produce.

@esthermclark







Creamy chard, squash  
& parmesan tart



## Maple, apple & pecan pavlova

**SERVES 10** **PREP** 45 mins plus at least 6 hrs cooling **COOK** 3 hrs 30 mins **V**

6 large egg whites  
250g caster sugar  
150g light brown soft sugar  
½ tsp white wine vinegar  
2 tsp cornflour  
140g pecans, ½ finely chopped, ½ left whole  
vegetable oil, for the baking parchment  
**For the topping**  
6 tbsp caster sugar  
5-6 Cox or Pippin apples, cored and cut into 6-8 wedges  
1 lemon, juiced  
1 tsp ground cinnamon  
3 tbsp light brown soft sugar  
3 tbsp maple syrup  
**For the cream**  
30g light brown soft sugar  
1 tsp vanilla bean paste  
400ml double cream  
100g thick Greek yogurt

**1** Heat the oven to 110C/90C fan/gas ¼. Draw a 22cm circle on a sheet of baking parchment using a plate as

a guide, then flip over onto a baking sheet. Beat the egg whites to soft peaks in a clean bowl using an electric whisk or in a stand mixer. Gradually add both of the sugars, 1-2 tbsp at a time, whisking continuously until the mixture is thick and glossy. Whisk in a pinch of salt, the vinegar and cornflour, then fold through the chopped pecans. Dollop the meringue into the centre of circle, spreading it to the edge of the circle using a spatula or palette knife and creating a dip in the centre. Bake on the lower shelf of the oven for 2 hrs 30 mins-3 hrs, then turn off the oven and leave the meringue to cool inside for at least 6 hrs or overnight. **2** Line a baking sheet with baking parchment, brush with a little oil, then spread out the whole pecans on it. For the topping, tip the caster sugar and a small pinch of sea salt into a small saucepan set over a low

heat. Cook gently for 7-10 mins until the sugar melts and turns amber – do not stir, but swirl the pan occasionally. Tip the mixture over the pecans and leave to cool, then break up into small pieces.

**3** Heat the oven to 200C/180C fan/gas 6. Toss the apples with the lemon juice, cinnamon, brown sugar and maple syrup in a roasting tin and bake for 15-20 mins until tender. Leave to cool. Pour the baking juices into a pan and simmer for 3 mins until slightly reduced. Leave to cool slightly.

**4** For the cream, beat the sugar, vanilla and cream together to soft peaks using an electric whisk, then fold through the yogurt. Spoon this over the pavlova, then top with the baked apples, praline and baking juices from the apples.

**GOOD TO KNOW** gluten free

**PER SERVING** 602 kcal • fat 32g • saturates 15g • carbs 72g • sugars 70g • fibre 2g • protein 5g • salt 0.2g

### TWIST IT

#### MAPLE PEAR & PECAN PAVLOVA

This pavlova would work just as well with pears in place of the apples. Simply use **4 pears** in step 3, cored and cut into wedges, then roast for the same amount of time.





## Creamy chard, squash & parmesan tart

**SERVES 6** **PREP** 40 mins plus 3 hrs chilling **COOK** 1 hr 20 mins **MORE EFFORT**

**V** \* pastry only

400g acorn or butternut squash, peeled, deseeded and cut into 2-3cm slices  
3 tbsp olive oil  
½ bunch of thyme, leaves picked, plus a few sprigs to serve  
1 tbsp butter  
5 banana shallots, thinly sliced  
2 tsp light brown soft sugar  
1 tbsp sherry vinegar  
400g chard, leaves chopped (reserve the stem to use in soups or stews)  
40g parmesan or vegetarian alternative, grated  
100g mascarpone  
30g blanched hazelnuts, roughly chopped  
chicory salad, to serve

**For the pastry**

180g unsalted butter  
250g plain flour

½ tsp fine sea salt  
1 egg, beaten with a splash of milk, for glazing

**1** An hour before making the pastry, wrap the butter and chill in the freezer until firm. Heat the oven to 200C/180C fan/gas 6. Tip the flour into a large bowl with the salt, stir, then unwrap the end of the chilled butter and coarsely grate into the seasoned flour. Stir everything together using a cutlery knife, then swiftly add 8-10 tbsp ice-cold water, a little at a time, stirring until it starts to clump together. Form into a disc with your hands, adding a little more water if the pastry feels dry. Wrap and chill for 1 hr. *At this stage, the pastry will keep frozen for two months.*

**2** Toss the squash with 1 tbsp oil, most of the thyme leaves and seasoning. Arrange on a baking sheet and roast for 15 mins. Heat the rest of the oil and the butter in a frying pan over a medium heat and cook the shallots with a pinch of salt for 15 mins until caramelised. Add the sugar and vinegar, and cook for 3 mins more.

Season, then leave to cool slightly.

**3** Steam the chard leaves in a steamer basket for 3 mins. Tip into a tea towel and squeeze out the excess water. Roughly chop, then mix with two-thirds of the hard cheese and the mascarpone. Season.

**4** Put a baking sheet in the oven to heat up. Roll the pastry out between two sheets of baking parchment to a 40 x 30cm rectangle. Transfer to a baking tray on its parchment, then peel off the top layer. Spoon over the shallots, leaving a 3cm border. Top with the chard mixture, the rest of the cheese and the squash. Fold the pastry border slightly over the edge of the filling, then brush with the egg wash. Chill for 1 hr. Slide the tray onto the hot baking sheet and bake for 35-40 mins. Scatter over the remaining thyme and the hazelnuts. Serve with a chicory salad.

**GOOD TO KNOW** calcium • folate • vit c • 2 of 5-a-day  
**PER SERVING** 646 kcs • fat 46g • saturates 25g • carbs 43g • sugars 7g • fibre 4g • protein 12g • salt 1g

## Passion fruit & white chocolate semifreddo

**SERVES 10** **PREP** 15 mins plus overnight freezing **COOK** 10 mins **EASY** **V** \*

vegetable oil, for the tin  
50g caster sugar  
4 eggs  
200g white chocolate  
450ml double cream  
6 large ripe passion fruits, halved and pulp scooped out  
1 large lemon, zested and juiced  
80g pistachios, roughly chopped, plus extra to serve

**1** Oil a 900G loaf tin and line with cling film. Tip the sugar and eggs into a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, then whisk until pale and doubled in volume. Remove from the heat and plunge

the base of the bowl into a second, larger bowl filled with cold water and keep whisking until completely cooled.

**2** Melt the chocolate in a heatproof bowl in 20-second bursts in the microwave, or in a heatproof bowl set over simmering water, as in step 1. Whip the cream to soft peaks in another bowl using an electric whisk and fold the chocolate into it, along with the passion fruit, lemon zest and juice. Using a large metal spoon, add a spoonful of the whipped egg mixture and stir to loosen before folding in the rest. Tip the pistachios into the prepared tin, spoon over the semifreddo mixture and smooth the surface. Cover with cling film and freeze overnight. *Will keep frozen for up to a month.* Remove from the freezer 15-20 mins before serving. Dip a sharp knife into boiling water, then slice.

**GOOD TO KNOW** gluten free  
**PER SERVING** 404 kcs • fat 33g • saturates 18g • carbs 18g • sugars 17g • fibre 3g • protein 7g • salt 0.2g



## TWIST IT

### RASPBERRY RIPPLE & WHITE CHOCOLATE SEMIFREDDO

For a fruity semifreddo, omit the pistachios then crush **100g raspberries** (defrosted from frozen are ideal), then fold through the mix before it goes in the loaf tin.





LET  
US  
STAY  
WITH  
YOU.®

A luxurious escape this festive season



An unparalleled festive staycation awaits this December. Indulge in an array of exclusive dining and spa experiences along with a variety of family nature activities at the Al Wadi Nature Reserve.

To know more, visit [www.ritzcarlton.com/alwadidesert](http://www.ritzcarlton.com/alwadidesert) or dial +971 7 206 7777



**THE RITZ-CARLTON**

RAS AL KHAIMAH, AL WADI DESERT



LET  
US  
STAY  
WITH  
YOU.®

A tranquil island-inspired experience this festive season



Escape to our award-winning resort located on the shores of the Arabian Gulf this December. Relax and unwind over a range of festive dining experiences, sea-inspired spa treatments, beach activities and water sports with your loved-ones whilst enjoying the spectacular fireworks.

To know more, visit [www.ritzcarlton.com/althamrabeach](http://www.ritzcarlton.com/althamrabeach) or dial +971 7 204 8888



**THE RITZ-CARLTON**

RAS AL KHAIMAH, AL HAMRA BEACH



TWO TWISTS

# MINCE PIES



Try a different spin on the season's favourite bake with two new ideas from the Good Food team

*recipes* BARNEY DESMAZERY & LIBERTY MENDEZ *photographs* TOM REGESTER



## liberty

*There always comes a time during the festive period when you want to bake your own mince pies. But if you don't have a muffin or cupcake tin, the good news is, you don't need one for this recipe. My hand-shaped pies are simple to make, so they're ideal for a low-key Christmas baking session. I was inspired by the flavours of a florentine, including almonds, glacé cherries and dark chocolate for something a little different. These flavours enveloped in crisp shortcrust and mincemeat are a winning combination.*

**Liberty Mendez,**  
recipe developer



Shop-bought pastry and a free-form shape makes these pies a bit easier. The topping has added interest, too, thanks to the candied fruit and drizzled dark chocolate.



Go all-out by making your own pastry and giving the pies a Christmas-tree-like swirl of meringue. They take a bit of extra work, but look the part for a special dessert.

## barney

*One year, after underestimating the power of the gas oven at a Christmas holiday cottage, I burned the tops on a batch of mince pies and had to come up with a quick fix. It was a happy accident as I cut the tops off, quickly piped over some meringue and pretended that this new festive-looking 'frosting' was completely intentional. They've evolved since then to have a more lemony zing – great with a cup of tea, or serve them as a festive dessert.*

**Barney Desmazery,**  
skills & shows editor



## Easy florentine mince pies

**MAKES 14** **PREP** 20 mins  
**COOK** 20 mins **EASY** **V**

115g mincemeat (ensure vegetarian, if needed)  
1 orange, zested  
1½ tbsp orange juice  
30g ground almonds  
60g glacé cherries, roughly chopped  
375g sheet of ready-rolled shortcrust pastry  
1 tbsp milk  
1 tbsp demerara sugar  
50g dark chocolate

**1** Heat the oven to 200C/180C fan/gas 6 and line a large baking sheet with baking parchment. Mix the mincemeat, orange zest, orange juice, ground almonds and cherries together in a medium bowl.

**2** Unravel the pastry on its baking parchment and stamp out as many circles as you can using an 8cm round cutter. Re-roll the offcuts and stamp out more circles until all the pastry has been used (you should get about 14 in total). Spoon 1 tsp of the mincemeat mixture into the middle of each circle, leaving a 2cm border. Gently fold the edges of the exposed pastry inwards to slightly cover the filling.

**3** Transfer the pies to the lined baking sheet, spaced slightly apart. Brush the pastry with the milk and sprinkle with the sugar. Bake for 18-20 mins until golden brown, then leave to cool slightly.

**4** While the pies cool, put the chocolate in a heatproof bowl and melt in 20-second bursts in the microwave, or melt in a heatproof bowl set over a pan of simmering water, ensuring the bowl isn't touching the water. Drizzle over the pies before serving. *Will keep in an airtight container for three days.*

**PER SERVING** 205 kcals • fat 12g • saturates 4g • carbs 21g • sugars 8g • fibre 2g • protein 3g • salt 0.2g

### gf tip

For a more traditional look, omit the chocolate and dust with icing sugar.



## Lemon meringue mince pies

**MAKES 12** **PREP** 30 mins  
**COOK** 20 mins **MORE EFFORT**  
**V** \* pastry only

400g shop-bought or homemade mincemeat (see tip and ensure vegetarian, if needed)  
½ lemon, juiced  
**For the pastry (or use shop-bought, see tip, right)**  
250g plain flour, plus extra for dusting  
125g butter, plus extra for the tin  
25g golden caster sugar  
2 eggs, yolks only (use the whites to make the meringue, below)  
1 lemon, zested  
4 tbsp milk  
**For the meringue**  
2 eggs, whites only  
1 tsp lemon juice  
100g caster sugar

**1** If making your own pastry, tip the flour into a bowl and rub in the butter using your fingertips until the mixture resembles coarse breadcrumbs. Add the sugar, egg yolks, lemon zest and milk, then mix into a dough. Tip out onto a lightly floured surface and gently knead until the pastry comes together, being careful not to over-mix. Form into a disc, cover and chill for at least 10 mins or up to two days. *Will keep frozen for three months. Defrost before using.* While the pastry chills, mix together the mincemeat and lemon juice in a medium bowl.

**2** Heat the oven to 220C/200C fan/gas 7 and lightly butter the holes of a 12-hole muffin tin. Roll the pastry out to the thickness of a 2.8mm and use a 10cm round cutter to stamp out 12 circles, re-rolling the offcuts if needed. Use these to line the holes of the tin, pressing them into the base using a small ball of excess pastry. Spoon in the mincemeat, leaving a little gap at the top, and bake for 15 mins until the pastry is golden. Remove from the oven and leave to cool a little, but keep the

oven on. *The pies will keep covered at room temperature for up to a day.*

**3** For the meringue, tip the egg whites into a clean bowl with the lemon juice and a small pinch of salt. Beat with an electric whisk to soft peaks, then sprinkle over half the sugar and continue to whisk until you have soft peaks again. Add the remaining sugar and whisk until the meringue is glossy and stiff. Spoon the mixture into a piping bag fitted with a star nozzle, then pipe swirls of meringue on top of each pie. Slide the pies back into the hot oven for 10 mins to brown the meringue. (You could also do this using a kitchen blowtorch, if you have one.) Serve warm. *Once completely cool, will keep in an airtight container for up to a day.*

**PER SERVING** 306 kcals • fat 11g • saturates 6g • carbs 47g • sugars 31g • fibre 2g • protein 4g • salt 0.2g

### TWIST IT

#### MINI LEMON MERINGUE PIES

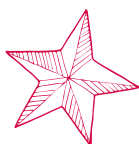
For those who don't like mincemeat, just swap it for the same amount of shop-bought lemon curd and continue as stated.



### gf tips

• If you prefer to make your own mincemeat, find a recipe on [bbcgoodfoodme.com](http://bbcgoodfoodme.com)

• Short on time? Use a 500g block of ready-made shortcrust pastry instead of making your own





# FAMILY

*KIDS' CHRISTMAS  
KITCHEN, p78*



*GET CRAFTY, p74*







# GET CRAFTY

Add a little homemade magic when decking the halls this Christmas with our guide to decorations, name tags and place settings

*crafts* LIBERTY MENDEZ *photographs* MIKE ENGLISH

Wreath place settings



### Clementine-printed gift tags

*Got leftover clementines or oranges? Use them to create bespoke name tags – they're a beautiful addition to a gift.*

1 clementine, orange or other citrus fruit  
 paint brush  
 acrylic paint  
 card  
 hole punch  
 string or ribbon  
 felt tip or permanent marker  
 stencil (optional)

**1** Cut the clementine in half and leave it to dry out overnight.

**2** Paint a thin layer of acrylic paint over the top of the cut-side of the fruit. Press the painted side onto the card, repeating until the sheet of card is filled with prints – you may have to reapply the paint. Leave to dry completely.

**3** Cut the card into rectangles around the clementine prints. Hole-punch the top of each rectangle and tie a 15cm piece of ribbon or string through each hole.

**4** Write the recipient's name across the print using a felt tip pen or marker, and stencil, if you like.

#### gf tip

Use different coloured paints and card to create unique designs.





## Wreath place settings

*These cute wreath place settings are a wonderful way to decorate the table. Any guests coming to dinner can take theirs home to use as a festive decoration.*

2 shades of green card  
hole punch (optional)  
red card  
glue stick  
ribbon or string (optional)  
brown card  
felt tip pen  
stencil (optional)  
glittery letter stickers (optional)

**1** Cut a circle out of a piece of green card, 20cm in diameter, then fold in half to cut a 10cm circle out of the middle. This forms the base of the wreath. Cut 8cm-long holly shapes out of the different shades of green card (see our template, below), you will need 20-30 per wreath. Use a hole punch to cut out small circles of red card to make the berries.

**2** Glue the holly leaves around the circle of green card, filling the gaps with overlapping pieces. Glue the berries in clusters at the bottom points of some of the holly leaves.

**3** If you would like to hang the wreaths, hole-punch one of the leaves at the top of the wreath and tie the ribbon or string through it.

**4** To make a name tag, cut a small rectangle out of brown card and write on it using a felt tip pen and stencil, if you like. Alternatively, use glittery letter stickers. Glue the name tag to the bottom of the wreath. Repeat the process for the remaining place settings.

## Fairy case ornaments

*These adorable Christmas tree decorations are a perfect festive activity, and handy for using up leftover fairy cake cases.*

selection of patterned paper fairy cake or cupcake cases  
glue stick  
golden string or ribbon  
hole punch

**1** Flatten each fairy cake case and cut into quarters. Decide which mix of patterns you'd like for each tree ornament – you'll need four quarters per decoration.

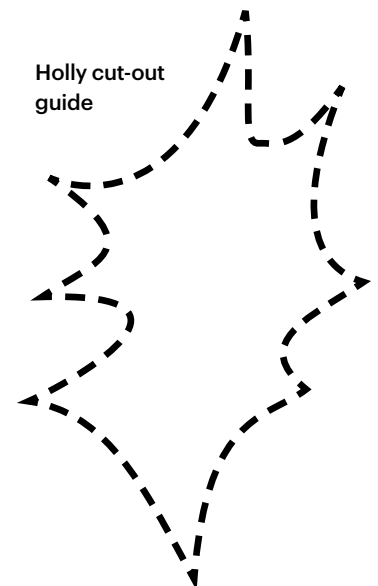
**2** Put some glue on the pointed top of a quarter (this one will be at the bottom of the ornament), with the curved edge facing towards you. Put another quarter on top, facing the same way and making sure a little of the first case is still on show before pressing down into the glue. Repeat twice more. There should be four quarters glued on top of one another to make a tree shape.

**3** Cut a 15cm strand of string or ribbon. Punch a hole in the top of the ornament, then thread the string through and tie the ends together. Repeat the process with the remaining fairy cake cases.

## gf tip

If you're using plain cases, you can put stickers on the ornaments or draw or paint a design.

Holly cut-out guide







## Homemade crackers

Use up leftover wrapping paper and toilet rolls to create Christmas crackers, then fill them with our favourite food jokes (see below).

leftover thick wrapping paper  
empty toilet rolls  
scissors  
glue stick  
cracker snapper strip  
sticky tape  
string or ribbon  
small gifts or sweets, to fill

**1** Cut out a 30 x 20cm rectangle of wrapping paper. Flip the paper over so the reverse side is on show with one of the longer ends closest to you. Place a toilet roll, vertically, midway down one end. Mark the paper at either end of the toilet roll, then set the toilet roll aside and fold the paper in at the marks. Snip into the folds using scissors. Unfold the paper and stick the toilet roll in its original position with glue. Fold in the ends to just beneath snipped parts, if you want to hide the reverse of the wrapping paper. Put a cracker snapper strip through the toilet roll and trim, if you need to. Attach each end to the paper using sticky tape.

**2** Roll the paper around the toilet roll and stick it in place with glue. Scrunch the paper around one end of the roll, being careful not to tear the cuts you've made, then secure with string or ribbon. Tip in jokes you have written (opposite) and sweets, or other treats, through the open end of the cracker, then secure that end with more string or ribbon.

## Our favourite festive food jokes

**Q** Why was the turkey asked to be in a rock band?

**A** Because he was the only one with drumsticks!

**Q** What do you call a train loaded with toffee?

**A** A chew chew train

**Q** Who hides in the bakery at Christmas?

**A** A mince spy

**Q** What do snowmen eat for lunch?

**A** Burrr-itos

**Q** What do you get if you cross a Christmas tree with an apple?

**A** A pineapple

**Q** What's the best thing to put into a Christmas cake?

**A** Your teeth!



family



# kids' christmas kitchen



Enjoy the holidays together by making these fun crafts and treats

*recipes* CASSIE BEST AND LIBERTY MENDEZ *photographs* MIKE ENGLISH



Gingerbread train

Shoot director EMMA WINCHESTER | Food stylist KATE MARSHALL | Stylist LUIS PERAL





## Melted snowman giant buttons

*Children of all ages can help to make these cute sweets. Give them as stocking fillers, or melt into warm milk for white hot chocolate.*

**MAKES 10** **PREP** 20 mins plus  
at least 2 hrs 30 mins setting  
**COOK** 5 mins **EASY** **V**

200g white chocolate  
10 large white marshmallows  
(ensure vegetarian, if needed)  
20 mini pretzel sticks  
handful of colourful sugar-coated  
chocolates  
black and orange edible icing pens

**1** Melt the chocolate in a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, or in 20-second bursts in the microwave. Line two baking trays with baking parchment and spoon over puddles of the melted chocolate, about 6cm in diameter. Stick a marshmallow 'head' into the middle of each, then

two pretzel 'arms' alongside the head. Decorate with two colourful chocolate 'buttons', then leave to set for at least 2-3 hrs or overnight.

**2** Draw black eyes and mouths, and an orange carrot nose onto the marshmallow heads using the icing pens. Leave to set for 30 mins. You can then wrap the snowman buttons in bags to give as gifts. *Will keep in an airtight bag or container in a cool, dry place for up to five days.*

**PER SERVING** 157 kcal • fat 7g • saturates 4g •  
carbs 21g • sugars 18g • fibre none • protein 2g •  
salt 0.2g









## Gingerbread train

Create this cute, sweetie-filled train for a fun festive centrepiece. The dough makes more than you'll need, but having extra makes it easier to cut out neat shapes rather than re-rolling offcuts. Use the excess to make gingerbread people.

**SERVES 10** **PREP** 45 mins plus chilling and 1 hr 30 mins setting  
**COOK** 20 mins **MORE EFFORT**  
**V** \* unbaked dough only

175g dark muscovado sugar  
85g golden syrup  
100g butter  
350g plain flour, plus extra for dusting  
1 tsp bicarbonate of soda  
1 tbsp ground ginger  
1 tsp ground cinnamon  
1 egg, lightly beaten  
**For the decorations**  
200g icing sugar  
sprinkles and edible silver balls  
mixed wrapped sweets

**1** Put the sugar, syrup, butter and a pinch of salt in a saucepan set over a medium heat and bubble for 1-2 mins, stirring to combine. Remove from the heat and set aside. Tip the flour, bicarb and spices into a large bowl, pour over the warm syrup mixture and egg, stirring to

combine. The dough will seem soft, but will firm up in the fridge. Cover and chill for at least 30 mins, or overnight. Will keep wrapped in the freezer for up to two months.

**2** Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment. Dust the work surface with a little flour and divide the dough into two large balls. Roll each ball out to the thickness of 2.8mm and use the template below to cut out the train parts A-D. You will need two A pieces, one B piece, two C pieces and three D pieces, plus 10 small wheels (about 2cm in diameter) and two larger wheels (about 4cm in diameter). Use biscuit cutters or the wide end of a piping nozzle to stamp out the wheels. Use what remains for gingerbread stars or people, if you like. Transfer all the pieces to the prepared trays.

**3** Bake for 10-12 mins, swapping the trays around halfway through, until slightly risen and golden brown. The gingerbread will expand as it bakes, so trim back into shape while still warm using a small sharp knife and the templates again. Leave to cool completely on the trays.

**4** For the decorations, mix the icing sugar with just enough water to make a thick icing the consistency of melted chocolate. Spoon into a piping bag and snip off the end,

then draw windows on the A pieces, spokes on the wheel pieces and any other decorations you like, adding the sprinkles and balls while the icing is still wet.

**5** To assemble the driver's carriage, use the icing to glue the two A pieces to the B piece (for the taller back of the carriage), then glue one of the D pieces to the front. For the second carriage glue the two C pieces together with two D pieces. Use cans to support the sides while the icing sets, if needed (at least 30 mins). Glue three small wheels to both sides of the second carriage. Glue one large wheel at the back of the driver's carriage, on both sides, then two small ones beside those. Leave to set for another 30 mins.

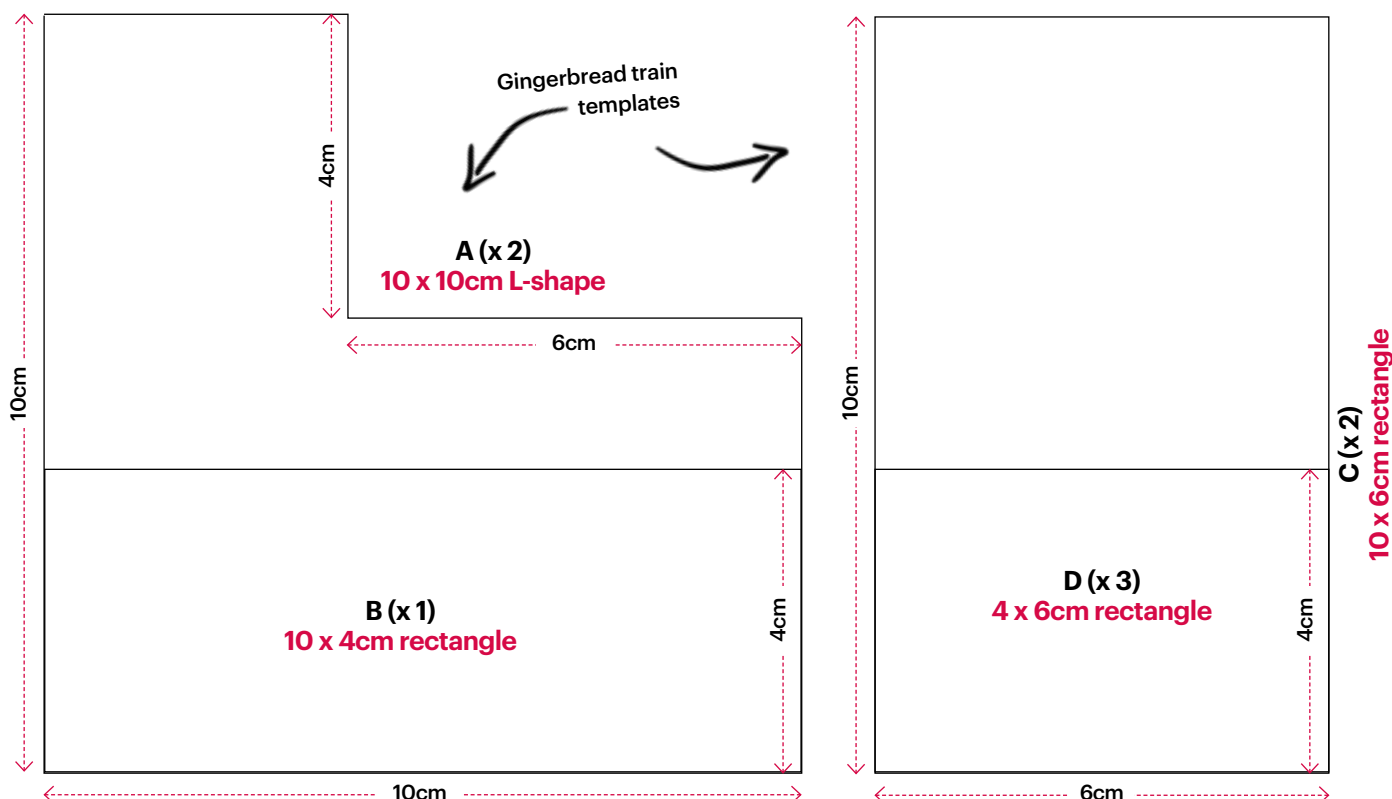
**6** Use any leftover icing to decorate the train, sticking sprinkles and silver balls to its sides. Leave to set for a final 30 mins, then fill the carriages with the wrapped sweets. The assembled train will keep in an airtight cake tin or on display (covered overnight to protect from dust) for up to four weeks.

**PER SERVING** 389 kcals • fat 9g • saturates 6g • carbs 71g • sugars 44g • fibre 2g • protein 4g • salt 0.5g

**gf tip**

**MAKE IT VEGAN**

Find a recipe for vegan gingerbread at [bbcgoodfoodme.com](http://bbcgoodfoodme.com).





## Rudy the reindeer roulade

**SERVES** 8-10 **PREP** 40 mins plus cooling and chilling **COOK** 12-15 mins  
**MORE EFFORT** V

5 eggs, whites and yolks separated  
150g light brown soft sugar

40g cocoa powder  
caster sugar, for sprinkling

**For the buttercream**

200g salted butter

400g icing sugar

25g cocoa powder

**For the reindeer decoration**

100g caramel chocolate, melted

1 large pretzel, halved

10g red fondant

10g black fondant

**1** Heat the oven to 180C/160C fan/gas 4 and line a 35 x 25cm swiss roll tin with non-stick baking parchment. Beat the egg whites in a large bowl using an electric whisk or in a stand mixer until frothy and just holding their shape. Add half of the light brown soft sugar, 1 tbsp at a time, until the peaks turn glossy and firm up. Set the bowl aside.

**2** Beat the yolks with the remaining brown sugar in a clean bowl using an electric whisk or in a stand mixer for 3 mins until pale and fluffy. Sift in the cocoa and a pinch of salt, then fold together to combine. Beat in

a third of the egg white mixture to loosen, then gently fold in the rest of the egg white mixture until you have a light batter. Pour this into the prepared tin, spread out to the edges using a palette knife and bake for 12-15 mins until a skewer inserted into the middle comes out clean.

**3** Sprinkle caster sugar over a large sheet of baking parchment. Turn the sponge out onto the sugared parchment, then peel off the sheet that lined the tin. Cover with a clean tea towel, then leave to cool fully.

**4** While the sponge cools, make the decoration. Spoon 2 tbsp of the melted caramel chocolate over a sheet of baking parchment and spread it into a 10cm circle using the back of the spoon. This will be the reindeer face. Arrange the two pretzel halves at the top to make antlers. Spoon 1 tsp of the melted chocolate onto the parchment and spread into a small circle, then repeat three times (these will be the hooves). Chill for 10 mins to set.

**5** Trim the edges of the cooled sponge, then with one of the shorter ends closest to you, score along the inside edge using a sharp knife. Roll the sponge up from the scored edge, using the parchment to make it easier, then unroll and set aside.

**6** To make the buttercream, tip the butter, icing sugar and cocoa into a

large bowl and beat with an electric whisk for 4-5 mins until smooth and creamy. Or, do this in a stand mixer. Add 2-4 tbsp boiling water from the kettle and whisk until the mixture is soft but still holds its shape. Spread a thin, even layer over the sponge, then carefully roll it back up.

**7** Spoon the remaining buttercream into a piping bag with a 'grass'-style nozzle – that's one with many small holes in it that will create a 'furry' texture. Place the rolled sponge on a serving plate or cake stand. Pipe the buttercream all over the outside of the roll, except the front. Squeeze as you start to pipe, then slowly lift the nozzle away for longer strands.

**8** Roll a marble-sized piece of red fondant and attach to the middle of the face using buttercream. Roll two pea-sized pieces of black fondant into small boomerang shapes for closed eyes and attach these above the nose with more buttercream.

**9** Arrange the chocolate hooves on either side of the roll. Pipe a little buttercream on the front of the roll, then attach the face. *Will keep in an airtight container for three days.*

**PER SERVING** (10) 490 kJ • fat 23g • saturates 14g • carbs 64g • sugars 62g • fibre 1g • protein 6g • salt 0.6g





## Candy cane cookies

**MAKES** 12 large cookies

**PREP** 30 mins **COOK** 14 mins

**EASY** V

170g unsalted butter  
115g caster sugar  
300g plain flour  
1 tbs milk  
1 tsp vanilla bean paste  
green and red gel food colourings

**1** Heat the oven to 190C/170C fan/gas 5 and line two large baking trays with non-stick baking parchment. Beat the butter and sugar together in a large bowl using a wooden spoon or in a stand mixer until soft, pale and fluffy, scraping down the sides of the bowl as you go.

**2** Tip in the flour, milk, vanilla bean paste and a pinch of salt, and mix everything together using a wooden spoon until you have a dough. Divide the dough into two pieces, and set one half aside. Divide that piece in half again. Colour one half with red food colouring gel and the other with green. They must be a dark, intense shade because they will lighten slightly as they bake.

**3** Roll golf-ball-sized pieces of the plain dough into 15 x 1cm sausages between your palms, then repeat with the red and green doughs. On a work surface, lay a plain dough sausage parallel to a red or green one. Join the bottoms together, then lightly twist along the length. Do this gently – don't be tempted to press them together or the colours may meld. One by one, carefully lift each twist of dough, place on one of the prepared trays and curl at the top to form a hooked candy cane. Repeat until all the dough is used (you should have about 12 canes), spacing them apart by about 5cm.

**4** Bake for 12-14 mins until set and slightly golden. Leave to cool slightly on the trays before transferring to wire racks to cool completely. *Will keep in an airtight container for up to three days.*

**PER SERVING** 238 kcal • fat 12g • saturates 8g • carbs 29g • sugars 10g • fibre 1g • protein 3g • salt 0.01g





## Elf cereal

*If a mischievous little elf will be visiting your house, make sure you're on their nice list by leaving out a bowl of their favourite cereal. This snack mix can also be used as 'reindeer food', given as a gift or enjoyed as a movie night treat.*

**SERVES 12 PREP 10 mins** plus at least 2 hrs cooling **COOK 5 mins EASY V**

100g white chocolate, broken into small pieces  
80g pretzels  
1 tbsp red, white and green sprinkles, or a festive mix  
50g red and green sugar-coated chocolates

80g salted peanuts  
50g mini marshmallows (ensure vegetarian, if needed)  
100g dried cranberries

**1** Melt the chocolate in a small heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, or in the microwave in 20-second bursts. Spoon blobs the size of 2.8mm coin onto a tray lined with baking parchment, then press a pretzel into the middle of each. Scatter with the sprinkles and leave to set for 2-3 hrs or overnight.

**2** Tip into a large bowl along with the sugar-coated chocolates, peanuts, marshmallows and

cranberries. Stir to combine. *Will keep in a sealed container for up to a week.* Leave the cereal out for elves or Santa's reindeer, or pack into bags and seal with pretty ribbon to give as gifts. Or, enjoy as a snack while watching a Christmas film.

**PER SERVING** 177 kcal • fat 7g • saturates 3g • carbs 24g • sugars 17g • fibre 1g • protein 4g • salt 0.4g





# easy crafts for kids



## Christmas tree napkin

*These napkins can also double up as a festive place-card holder.*

green square paper or  
fabric napkins  
gold card  
mini pegs  
glue  
string, name tags and small tree  
decorations (optional)

**1** Lay a green napkin in front of you so it looks like a diamond. Fold the left and right corners into the middle at such an angle that it creates a point at the top.

**2** Fold the bottom flap upwards to the middle to make a long triangle shape, like a Christmas tree. Turn over so the flat side is facing up.

**3** Cut out some stars from the card and attach to the flat side of a peg using glue. Clip the peg to the top of the napkin to act as a star on the top of the tree – this will also hold the folded napkin together.

**4** Drape string around the napkin trees, if you like, and clip a name tag under the peg to use the napkins as place settings. You can also 'decorate' the napkins by scattering over small tree decorations.





### Glitter pasta decorations

*String these glittery pasta bows from your tree in place of tinsel.*

farfalle pasta  
paint brush  
PVA glue  
red and gold glitter  
needle and string

**1** Bring a pan of water to the boil over a medium heat and cook the pasta for 10 seconds until softened slightly. Drain and leave until cool to the touch. Brush the pasta bows with the glue and cover with red or

gold glitter, tapping the excess onto a sheet of newspaper so the glitter can be re-used. Continue until all the pasta bows are covered, then leave to dry for 30 mins.

**2** Thread a needle with thick string, then carefully pierce through the crimped middle of one of the pasta bows so you can still lay the bow flat. Tie a knot on either side to hold it in place, then continue with the remaining pasta bows, alternating between red and gold until you have threaded all the pasta and knotted them in place.





# health

Delicious recipes and top nutrition tips

## 3 money-saving suppers

■ thrifty health, page 90



## healthy diet plan

■ pure comfort, page 93



# CLAIRE'S *flair*

**French award-winning pastry chef Claire Heitzler is known for her subtle yet sophisticated desserts that draw inspiration from the past but fit perfectly into the present. She tells us more about her background and of course, French ingredients and her coveted creations.**





# Cream of Europe

Rise to the top  
with French Cream

## When did you first fall in love with French pastry?

Ever since I was a young child. I come from a very small village in Alsace, France and right in front of our family home is La Maison Ferber, run by a famous pastry chef and chocolatier, Christine Ferber. I grew up eating her pastries (the vanilla eclairs were my favourite, and still are – I love them) and I was fortunate to watch how everything was made by hand. I had a lot of admiration for her and always found the process interesting. Also, her pastries set the standard for me – they became my reference for good quality pastry, which meant I've had high expectations ever since I was young.

## Did you go straight into studying French pastry after school?

No, I actually started culinary school when I was 16 years old. And after three years of focusing on general cuisine, I specialised in pastry for another two years.

## You've worked with world-renowned chefs at famous restaurants during the tenure of your career – take us on a brief journey of what you've accomplished...

I began at Troisgros in Roanne and following this I worked with Georges Blanc in Vonnas and Jean-Paul Abadie in Lorient before moving to London where I worked as the pastry chef at L'Oranger Restaurant. A year later, Alain Ducasse



offered me the opportunity to become the pastry chef at his new restaurant Beige Alain Ducasse in Tokyo. I stayed in Japan for three years, then moved to Dubai to be the executive pastry chef at the Park Hyatt hotel. After this, I went back to Paris to join the Ritz and in 2010 I joined Lasserre Restaurant. I became the creative director at Ladurée in 2016 and then left to open up my own consultancy two years ago.

## You've really travelled around! Did you enjoy living in so many different countries?

Absolutely, I love to travel, meet new people and discover new cultures – it opens my mind and inspires me.

## Is there one country which has had the biggest impact on you as a chef?

It would have to be Japan. I love the country's food and culture; everything is beautiful – actually so much deeper than beautiful. Everything makes sense in the way it is done and there is always a story behind it.

And these stories always draw inspiration from nature and the seasons.

I love nature and I respect seasonality in my work. I simply cannot use fruits and vegetables that are not in season.

The Japanese tend to limit the amount of sugar, salt and fat in their food – this has also influenced my approach.

## As a highly acclaimed chef you must have many highlights from your career – but are there one or two of which you are immensely proud?

I'd say working for Alain Ducasse is definitely a highlight. He is demanding, but that makes one grow, quickly. I learnt a lot from him and liked him very much. We



had a great relationship.

The five years that I spent at Lasserre was also a good experience. I was completely free to make any dessert I wanted to. I created a special menu – the "Séquence Sucrée" – where everything was sweet, from the appetizers right through to the petits fours. It was amazing. We made things like a buckwheat brioche instead of regular bread and our butter was made from hazelnut and chocolate. We also used a lot of fruits and vegetables such as carrots, artichokes, tomatoes and peas for their natural sugars. Our challenge was to keep things light – it's the only way if one is going to eat a series of plated desserts.

## As a French Pastry chef, you obviously use ingredients like butter and cream in your creations – how do you keep these light?

It all comes down to finding a good balance between your ingredients. I also like to play with salt and citrus – with just a dash of lime juice for example, you can instantly cut through the richness of a creamy dessert.

## Why are French dairy products such key ingredients in the pastry industry and what makes them special?

French cream, butter and milk are the base of everything we do. And in France, we are very fortunate to have excellent quality dairy products because of our unique terroir and farming methods.



The content of this media represents the author's point of view only and is the sole responsibility of the author. The European Commission is not responsible for any use that may be made from the information contained herein.



CAMPAIGN FINANCED  
WITH AID FROM  
THE EUROPEAN UNION





## 3 money-saving suppers

# thrifty health

Ticking both the healthy and budget-friendly boxes can often be tricky. Try one of these cheap and filling dinners

*recipes* ESTHER CLARK *photographs* MIKE ENGLISH

### Turkey escalopes & giant couscous



**SERVES 4** **PREP** 15 mins  
**COOK** 45 mins **EASY**

3 tbsp rapeseed oil  
1 onion, finely chopped  
1 aubergine, cut into 3cm cubes  
2 large garlic cloves, crushed  
¼ tsp chilli flakes  
400g can chopped tomatoes  
70g black olives, pitted and sliced  
1 lemon, zested  
4 turkey escalopes  
250g giant couscous  
½ small bunch basil, chopped, plus some extra torn leaves to serve  
20g parmesan, shaved, to serve

**1** Heat 2 tbsp of the oil in a saucepan over a medium heat. Fry the onion and aubergine for 15-20 mins, or until softened. Add the garlic and chilli flakes and cook for 1 min more. Tip in the tomatoes and olives and cook for another 10 mins.

**2** Meanwhile, heat the grill high. Mix the remaining oil and the lemon zest together, then rub on both sides of the turkey escalopes. Put the escalopes on a baking sheet and grill for 5-6 mins on each side until cooked through.

**3** Cook the couscous following pack instructions, then drain and stir through the tomato sauce along with the basil. Slice the escalopes and serve with the couscous, parmesan and extra basil leaves.

**GOOD TO KNOW** healthy • fibre • 2 of 5-a-day  
**PER SERVING** 598 kcals • fat 17g • saturates 3g •  
carbs 51g • sugars 8g • fibre 7g • protein 55g • salt 0.9g







## Butter bean, mushroom & bacon pot pies



**SERVES 4** **PREP 15 mins**  
**COOK 50 mins** **EASY**

3 tbsp rapeseed oil  
2 red onions, thinly sliced  
500g mushrooms, thickly sliced  
70g smoked streaky bacon, sliced into thin strips  
2 tbsp plain flour  
500ml low-salt vegetable stock  
250g kale, roughly sliced  
3 tsp wholegrain mustard

2 tbsp reduced-fat crème fraîche  
1 tbsp finely chopped tarragon  
1 lemon, zested and juiced  
2 x 400g cans butter beans, drained and rinsed

**1** Heat 2 tbsp of the oil in a saucepan or large flameproof casserole dish. Fry the onions for 10 mins until soft, then add the mushrooms and bacon and fry for another 5 mins until golden. Stir in the flour and cook for 2 mins more. Gradually pour in the stock, then bring to the boil and bubble for 2 mins. Add the kale and cook for another 5 mins, then stir in the mustard, crème fraîche, half the tarragon and the lemon juice. Spoon

the mushroom mixture into four small baking dishes.

**2** Heat the oven to 180C/160C fan/gas 4. Put the butter beans in a food processor with the remaining oil and tarragon and the lemon zest. Blitz until chunky, adding 2-3 tbsp water to loosen if needed.

**3** Spoon the butter bean mixture over the filling, smoothing with the back of a spoon. Bake for 20-25 mins until golden. Leave to cool slightly, then serve.

**GOOD TO KNOW** healthy • low cal • folate • fibre  
• vit c • 3 of 5-a-day  
**PER SERVING** 378 kcals • fat 17g • saturates 4g  
• carbs 31g • sugars 8g • fibre 12g • protein 18g • salt 1.2g



## Spicy 'vedgerree'



**SERVES 4 PREP 10 mins**  
**COOK 1 hr 10 mins EASY V**

350g long grain brown rice  
150g green beans, trimmed and halved  
4 medium eggs  
2 tbsp rapeseed oil  
2 onions, sliced  
2 garlic cloves, crushed  
2 heaped tbsp medium curry powder  
1 tsp ground turmeric  
2 bay leaves  
200g spinach  
100g cherry tomatoes, halved  
½ small bunch coriander, chopped  
1 green chilli, sliced  
1 lemon, cut into wedges

**1** Rinse the rice under cold running water, rubbing with your fingers to remove any excess starch. Cook following pack instructions, then drain well.

**2** Bring another pan of water to a simmer. Cook the green beans for 2 mins, then transfer to a bowl with a slotted spoon and set aside. Boil the eggs in the pan for 7 mins, then drain and transfer to a bowl of cold water to cool.

**3** Meanwhile, heat the oil in a large frying pan over a medium heat. Fry the onions for 10-15 mins until golden. Add the garlic, curry powder, turmeric and bay leaves and cook for 1 min more. Stir in the spinach, tomatoes and a splash of water and cook for another 5 mins until the spinach has wilted.

**4** Fold the cooked rice and green beans through the spinach mixture

and cook for a few minutes until the rice is warmed through. Drain and gently peel the eggs, then slice in half.

**5** Top the rice mixture with the eggs, coriander and chilli. Serve the vedgerree with the lemon wedges on the side for squeezing over.

**GOOD TO KNOW** healthy • folate • fibre • vit c

• iron • 2 of 5-a-day • gluten free

**PER SERVING** 501 kcs • fat 14g • saturates 2g •

carbs 70g • sugars 6g • fibre 9g • protein 20g

• salt 0.3g

### gf tip

To save time, you could use a pouch of microwave brown rice instead of cooking rice from scratch. Cook following pack instructions before folding through the other ingredients in step 4.







gf healthy diet plan

# pure comfort

## Healthy lasagne

**SERVES 4** **PREP** 15 mins  
**COOK** 1 hr 15 mins **EASY** \*



1 tbsp olive oil  
1 large onion (250g), finely chopped  
320g carrots, finely chopped  
2 celery sticks (140g), finely chopped  
2 bay leaves  
500g 5% beef mince  
3 large garlic cloves, finely grated  
400g can chopped tomatoes  
2 tbsp tomato purée  
1½ tsp vegetable bouillon powder  
400ml semi-skimmed milk

30g wholemeal flour  
generous pinch of nutmeg  
6 sheets wholemeal lasagne (125g)  
25g finely grated parmesan

**1** Heat the oven to 180C/160C fan/gas 4. Heat the oil in a large frying pan over a medium heat and fry the onion, carrots, celery and one of the bay leaves for 8-10 mins until the veg softens and is starting to turn golden. Add the mince and garlic, and stir-fry until the beef browns, about 5 mins. Tip in the tomatoes and a canful of water, the tomato purée and bouillon, bring to the boil, then cover and simmer for 20 mins removing the lid after 10 mins to reduce the mixture slightly.  
**2** Meanwhile, pour the milk into a medium pan with the flour and

This lighter version of a family classic has bags of flavour, but comes in at under 500 calories as well as packing in four of your five-a-day

*recipe* SARA BUENFELD *photograph* MIKE ENGLISH

whisk over a low heat until the mixture is lump-free. Add the second bay leaf and a good pinch of nutmeg, and continue to cook, whisking for 8-10 mins until thick.  
**3** Remove the bay from the mince and white sauce, and discard. Spoon a third of the mince into the base of a 19 x 24cm baking dish and top with two lasagne sheets. Spoon over half of the remaining mince, then top with two more lasagne sheets, the rest of the mince and the remaining lasagne sheets. Spoon over the white sauce and sprinkle with the cheese. Bake for 40 mins until bubbling and golden.

**GOOD TO KNOW** healthy • low cal • calcium • fibre • vit c • iron • 4 of 5-a-day  
**PER SERVING** 487 kcals • fat 13g • saturates 6g • carbs 47g • sugars 20g • fibre 10g • protein 41g • salt 1.3g





# DUBAI'S FAVOURITE TAP HOUSE WITH GAMING AREA & LIVE SPORTS STREAMING

Sun-Thu, from 4pm & Fri-Sat, from 12pm | Call 04 455 9989



# GOURMET LIFESTYLE

WHEN IN  
MONTE CARLO  
*p96*



*Competitions, p105*



# When in Monte Carlo

Nicola Monteath takes a trip to the land of Michelin-starred restaurants, high-end spas, chic beach clubs and vibrant villas along the French Riviera











**M**onte Carlo has long been hailed as one of Europe's leading luxury getaways. The tax-free principality, nestled snugly on the coast of southern France overlooking the Mediterranean Sea, is synonymous with glamour. With Michelin-starred restaurants, luxury hotels, designer stores, and one of the most stunning harbours heaving with mega-yachts, the world's second-smallest country continues to be a prominent playground.

The Casino de Monte-Carlo, Formula One Monaco Grand Prix and the Monte Carlo yacht show are top highlights discerning travellers look forward to year after year. Personally, my return trip will be for some of the finest, most decadent soufflés I've ever tasted. The show-stopping dessert is served at nearly every restaurant, so whether you

choose to sip coffee at the Casino Square or indulge in a degustation menu at one of the seven Michelin-starred restaurants, make sure you tuck into a glorious, fluffy soufflé.

Monte Carlo is unquestionably a fantastic destination for travellers as it combines the best of luxury, relaxation and thrill-seeking experiences with delectable culinary pleasures. One prime example of a five-star hotel that offers an amalgam of all, is the stunning Hôtel Hermitage Monte-Carlo, built in the 19th century.

#### STAY HERE...

Perched on a hill, Hôtel Hermitage Monte-Carlo showcases 360-degree views of the entire principality and is one of the most beautiful hotels you will come across in Monaco. Preserved Belle Époque architecture meets the eye as

you pull up into the driveway, and indoors, the décor oozes elegance with a French country chateau-style lobby and gilded, mirrored walkways that lead to the magnificent wrought iron and glass sky-lit cupola, built by none other than Gustave Eiffel.

The rooms and suites feature classic furnishing with plush beds, ample space and hues of red, blue or beige, depending on the room type. Our sea-view suite boasted glittering views of the marina, with the Old Town and The Prince's Palace of Monaco in the distance. Enjoy breakfast on the terrace, and a cuppa in the evening, as you take in the uninterrupted views of your surroundings. Acqua di Parma toiletries add a lavish touch, and a stay at this hotel also grants you free access to shuttle services for transfers within the Monte-Carlo Société des Bains de Mer collection, as well as complimentary access to Casino de Monte Carlo, Monte-Carlo Beach Club, and the resplendent Thermes Marins Monte-Carlo wellness complex.

Make the most out of your stay with a visit to Thermes Marins. The state-of-the-art wellness and preventive health





Casino Square

spa, which can be accessed by the marina and via the hotel, sprawls over 6,600 square metres. The ultimate hub for relaxation and rejuvenation, it features a heated indoor pool, outdoor jacuzzi facing the port and the Rock, hammam, sauna and a panoramic fitness room.

If lacklustre, dehydrated skin is an issue after your flight, head to the spa for The Platinum Rare Haute Rejuvenation facial that tends to all skin layers, activating collagen production while strengthening the skin's barrier. Using La Prairie products, your therapist will thoroughly cleanse your skin before applying the Cellular hydralift firming mask. The facial ends with the application of La Prairie's famed Cellular serum platinum rare, followed by eye cream and moisturizer. While you're there, squeeze in a customised body treatment. Choose from a range of hydrotherapy options and step into a bath with jets while breathing in the aroma of a relaxing blend of essential

oils. To ease water retention and cleanse the pores by drawing out impurities, mud is applied all over the body before you're cocooned in cling film, sheets and towels to let the mud mask work its magic. Ten minutes later, wash away the mud and get back onto the bed to slough off dead skin cells with a salt scrub. For the finale, the masseuse applies a hydrating oil for a body massage that alleviates all tension in your neck, back and shoulders.

#### TIME FOR A BITE

L'Hirondelle, sited beside the indoor pool and outdoor terrace, offers wholesome Mediterranean-inspired cuisine in keeping with the spa's theme. Taste fresh, sustainable ingredients in dishes such as tomato soup with burrata, fish mousse with nori seaweed, sea bream with vegetables and grilled squid with garlic cream.

Breakfast takes place under the gorgeous glass cupola, where you walk the red carpet-paved staircase to either dine al fresco or indoors, where you can

admire the intricate details on the dome from the balcony. The extensive buffet spread features croissants, cold cuts, fruit, cheese, parfaits, French toast, waffles and pancakes, alongside eggs from the hot station.

#### MUST-VISIT RESTAURANTS

##### Le Grill

On the eighth floor of Hôtel de Paris Monte-Carlo, boasting unrivalled panoramic vistas of the Casino square from the Grill terrace, is this one star







Michelin restaurant where Franck Cerutti has been at the helm of the kitchen for 23 years. A reservation here needs to be made weeks in advance, and when you do so, ask for a table on the terrace so you can dine under the stars.

The traditional set menu features a Marinated Mediterranean sea bass presented with fennel salad, citrus sauce, edible flowers, and a dried orange slice that adds an element of crunch to the otherwise soft, sublime appetizer. Thin layers of pasta with chunky, juicy wild mushrooms follow, doused in a moreish sauce, after which you're greeted with a Whole farm-raised chicken presented hanging from a silver stand. Sliced and plated with herbs grown on the farm side, the fresh chicken pairs beautifully with the sauce and veggies. Le Grill offers some of the finest soufflé in the principality. If your dining partner is willing to share, order the velvety chocolate and the classic liqueur-

infused creations, both incredibly decadent, yet light and scrumptious.

#### *Café de Paris*

This elegant café on the Place du Casino is a hotspot not only for its brasserie ambience and enveloping vibe but also for its elegant terrace, where you can people watch and admire luxury cars parked nearby.

Take a seat and peruse the giant menu placed in front of your table, as you sip on grapes from the region. The Burgundy escargot plate is a great appetizer, served hot with a buttery parsley sauce. Another highly recommended starter is the Prawn cocktail. Unlike any other you've had before, the substantial portion of chopped crustacean is dressed with a beautiful cocktail sauce, topped with whole shrimp and slices of green apple that complement the tender meat with its tart, sweet notes. The Spaghetti vongole is an all-time favourite, with plates seen on almost

every table at lunch. If you're in the mood for meat, try the succulent beef with fried potatoes, roasted garlic and tomatoes. End your meal with an espresso to accompany Vanilla ice cream sandwiched between profiteroles, with hot chocolate sauce drizzled all over.

#### *Yannick Alléno à l'Hôtel Hermitage Monte-Carlo*

Serving food made with the finest local ingredients, three-star chef Yannick Alléno presents hearty, aesthetically striking dishes executed with bold flavours. One of the most picturesque terraces on the French Riviera beckons as you enter, offering views of the harbour and Old Town.

Inspired by the colours and flavours of the South of France, the ingredient-led menu showcases slightly spiced Eggplant caviar dressed in an avocado sauce, followed by fresh, rich Sea bream sashimi dressed with Japanese flavours,

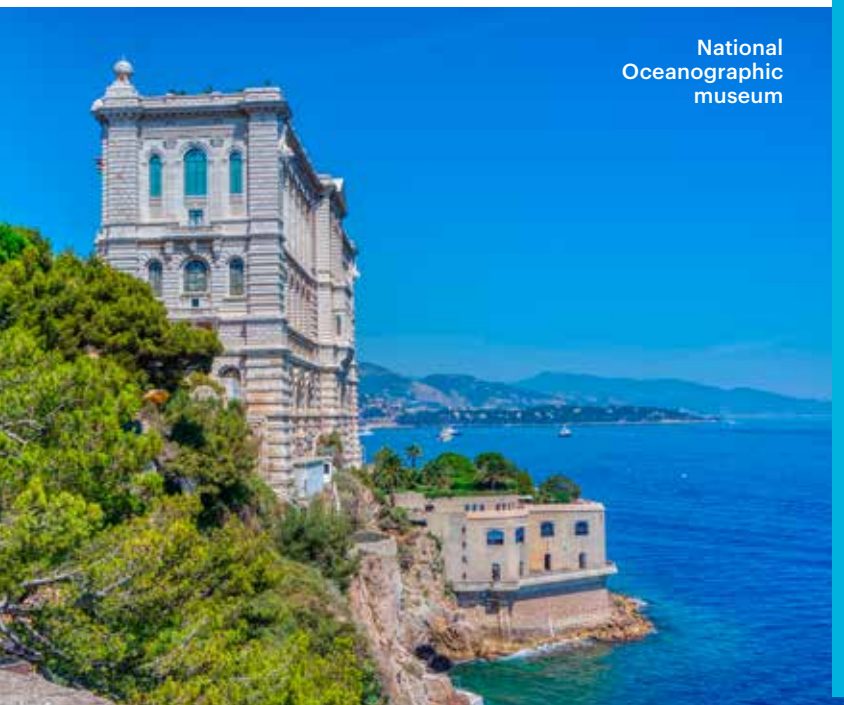


served on a bed of greens and topped with ginger pearls. Soufflé makes an appearance in the form of a savoury variation, and if you love cheese, you're in for a sumptuous treat. A warm hug in the form of fine comfort food, the Steamed cheese soufflé is encased in a delightful celery sauce, with a hint of grated nutmeg. The Breaded red mullet fillets paired with a stuffed zucchini flower and a bright, earthy chermoula, is a prime illustration of a simple, seasonal dish with robust flavours. Polish off your meal with an incredibly light meringue in the shape of a shell, filled with vanilla 'caviar' ice cream.

### *Buddha-Bar Monte-Carlo*

For a fun night out, hotfoot to Buddha Bar and embark on a journey to far east Asia. Experience an intimate vibe, similar to the Dubai outpost, decked with a breathtaking lounge and restaurant featuring a seven-metre-high ceiling with sculptures, intricate stucco and gilding, and a blend of lounge, chill and ethnic beats from the resident DJ. The bar now stands where the old Cabaret de Monte-Carlo stood at the beginning of the century, and the details and views from the dining room upstairs are a remarkable sight.

The contemporary "nouvelle cuisine" menu features an extensive selection of Pacific Rim cuisine with fine ingredients and Chinese, Japanese, Thai and other East Asian flavours. The spicy Thai papaya salad is a refreshing starter to whet your appetite, while the sashimi and maki assortment sates all cravings for fresh fish. Carry on the fish theme with Roasted black cod with miso and yuzu sauce, best eaten with fried rice. The Angus tenderloin steak, done at medium temperature, is another spectacular entrée. Coconut sorbet and chocolate-led treats make up the dessert menu, offering a sensational end to your meal before the party begins.



National  
Oceanographic  
museum

## 3 THINGS TO DO IN MONTE CARLO

### VISIT MUSÉE OCÉANOGRAPHIQUE DE MONACO

An architectural masterpiece, the Oceanographic Museum is an impressive, iconic hilltop building overlooking the sea. Renowned for its aquarium, and ninety pools that provide a home to more than 6,000 specimens and 350 species of fish, the museum houses a Marine Animal Rescue Centre where injured sea turtles are taken care of before being released back into the Mediterranean. Spend a day at the museum to learn about the various species, and the Oceanographic Institute's contribution to Monaco's commitment on the oceans, and marvel at the sights that offer a glimpse of the past and a peek into the future.

### RELAX AT MONTE CARLO BEACH CLUB

An enchanting setting on the shores of the Mediterranean, this sprawling Beach Club with a private beach, is decked with striped cabanas by the shore and an Olympic-size temperature-controlled seawater pool. A slice of paradise, it's the perfect spot to soak up the sun as you while away with a good read. When the hunger pangs strike, walk over to neighbouring Le Deck's sweeping terrace for a refined, seaside brasserie experience. Sharing-style plates feature Barbajuans Monégasques; a fritter-like pastry typical to Monaco, stuffed with Swiss chard and ricotta, and Pissaladière d'Aqui; a delectable caramelised onion tart with anchovies – if you love the combination of sweet and salty, this is one that's not to be missed.

### STROLL THROUGH THE PRINCESS GRACE ROSE GARDEN AND THE JARDINS

Created in 1984 as a memorial to Grace Kelly (wife of Prince Rainier III), the garden is adorned with over 4,000 roses, where Princess Grace is commemorated in a statue by artist and sculptor Kees Verkade. Walk around Jardin Exotique de Monaco, a botanical garden on the cliffside of Monaco, boasting succulent plants brought in from Mexico in the late 1860s. The Japanese Garden is another worthwhile attraction. Built in 1994, this rich oasis features a waterfall, lanterns, bridges, a tea house and a Zen Garden. Take a moment by the pond and watch koi carp swimming amongst the lotus flowers.

*For more information, visit [montecarlosbm.com](http://montecarlosbm.com)*



# LIGHT UP YOUR SPARK AT AL HABTOOR CITY HOTEL COLLECTION

Get into the holiday cheer with activities  
and culinary experiences for all ages



## **Festive Afternoon Tea at Sidra Lounge, Habtoor Palace Dubai**

*December 1-31*

Sip and savour cherished moments with Sidra lounge's festive afternoon tea. Delight in an exquisite assortment of delicate finger sandwiches, warm scones, smoked salmon and gravlax trolley, complemented by a special festive hot dish of the day, homemade pastry creations and beverages.

*Daily from 3-6pm at AED195 per person.*

## **Christmas Eve Dinner at World Cut Steakhouse**

*December 24*

With its sumptuous dark interiors, warm and inviting vibe, and tables grand enough to place all your presents, World Cut Steakhouse is the perfect setting for a decadent evening centred around the finest cuts. Here's where to enjoy Christmas Eve dinner with a twist! Champagne Lounge, after which you can indulge in a sumptuous four-course menu with choice.

*7.30-11pm with live entertainment. AED395 for the set menu (excluding beverages). Kids up to 12 years old are not permitted.*

## **A Festive Family Reunion at The Market - Hilton Dubai Al Habtoor City**

*December 25*

The holiday season truly comes alive at The Market, with traditional Christmas favourites prepared with the whole family in mind. There's a dedicated play area to keep the little ones entertained, a special surprise appearance from Santa, and a DJ to help the festive spirit hit all the right notes.

*1-4:30pm. AED400 including soft beverages, AED525 including house beverages and AED750 including bubbly. Kids up to 5 eat for free; 5 to 12 years are priced at AED150.*



## Christmas Day Brunch at World Cut Steakhouse - Habtoor Palace Dubai

December 25

Few things make as grand a statement of epicurean luxury as one of Al Habtoor City's brunches. This Christmas Day Brunch is filled with family-friendly festive vibes. An experience that deserves to be shared, its à la carte brunch menu is perfect for all tastebuds, with a medley of delicacies brought to your table and paired with a curated selection of beverages.

*1-5pm with live entertainment. Welcome Cocktail Reception with canapés, from 12:30-1pm at the Champagne Lounge. AED645 including a selection of fine beverages and AED845 including bubbly. Kids up to 12 years old are not permitted.*

## NEW YEAR'S CELEBRATIONS

### New York, New York at World Cut Steakhouse - Habtoor Palace Dubai

December 31

Take a bite out of the Big Apple, with a New York-inspired New Year's Eve at World Cut Steakhouse. With a five-course dinner served to a backdrop of the restaurant's glam-slam surrounds, this evening promises to raise the bar for all your 2022 celebrations to come.

*Welcome Cocktail Reception with canapés at Champagne Lounge from 7pm. 7:30pm onwards for dinner with live entertainment. AED995 including a selection of fine beverages and AED1,295 including bubbly. Kids up to 12 years old are not permitted. 13 years and above pay full price. Head to The Polo Bar from 12-3am and continue the party. AED295 per person for the beverage package.*



### Belle Époque at BQ - French Kitchen & Bar Habtoor Palace Dubai

December 31

Ensure this New Year's Eve is one to remember, and add a little Parisian je ne sais quoi to your celebrations with dinner at the distinctly chic BQ - French Kitchen & Bar. With live entertainment to set the tone, your dinner will feature a beautiful spread of traditional appetizers, fresh seafood, and live carvings. An artisan French cheese display, homemade pastries and the finest house beverages will round off your evening in a quintessentially French way.

*7:30pm onwards with live entertainment. AED450 per person including soft beverages and AED595 including house beverages. Glass of bubbly at midnight. Kids up to 4 eat for free and children between 5 to 12 years dine at 50% off. 13 years and above pay full price. Head to The Polo Bar from 12-3am and continue the party. AED295 per person for the beverage package.*

### Fast Forward to 2022 at The Market - Hilton Dubai Al Habtoor City

December 31

Prepared to be dazzled this New Year's Eve, with a pumped up dinner party to see you into 2022. With a whole assortment of culinary delights at your fingertips, you can take a journey around the world with every

bite, whilst savouring the flavours of the seasonal ingredients the chefs are so famous for. With the dynamic tracks of our DJ, it promises to be an upbeat finale to 2021.

*8pm-12:30am. AED500 including soft beverages, AED625 including house beverages and AED795 including bubbly. Kids up to 5 eat for free and children from 5-12 years dine at AED200.*

### 2022 is Here

December 31

Ring in the New Year at Ribs & Brews, a modern, all-Americana bar, and spend the night with DJ beats, carefully-curated nibbles, a surprise balloon drop and a toast with a glass of bubbly at midnight.

*8pm-12am. AED450 including unlimited house beverages, pass around canapés and snack bites, and a glass of bubbly at midnight. From 12am, in-house guests can enjoy 50% savings.*



### Turkey Takeaway

Leave the stress of festive cooking in the hands of the experts and order a cooked turkey. Stuffed with roulade, the turkey includes all the usual trimmings including brussels sprouts, broccoli, beans, parsnips, celeriac, carrots, chestnuts, mashed potatoes and cranberry sauce.

*The 4-6kg turkey is available at AED595, while a 7-8kg bird is priced at AED695. Place your order from December 1st until New Year's Day. Additionally, shop for Winter Garden festive goodies, and get your hands on everything from gingerbread houses to panettoncino, stolen, mini mince pies, Christmas plum cake and plenty more.*





Follow **@bbcgoodfoodme**  
*on Instagram*



For daily inspiration, behind-the-scenes snaps and gooey videos,  
**join the goodfood Instagram community today**





# COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs



## DINING VOUCHER FOR TWO AT AMMOS, WORTH AED500

Here's your chance to win a voucher for two at AMMOS, the charming Greek restaurant located at Rixos Premium Dubai JBR. Take a trip to the Mediterranean as you sit amidst stunning white and blue décor, offering quintessential taverna vibes. Boasting a prime setting, diners can feast on signature Greek cuisine while looking out to the ocean, Bluewaters Island and Ain Dubai. Enjoy dining and beverage offers throughout the week, whether for an intimate evening out or a casual affair.



## GIFT VOUCHER FROM SIMPLY KITCHEN, WORTH AED500

This festive season, set your table in style with Simply Kitchen's wide range of gorgeous serve ware and table accessories. From sophisticated pots to delicate teacups and uniquely designed plates, the stunning collection features ornate sets in vibrant, trending colours. Simply Kitchen offers a contemporary approach to food preparation, cooking and serving, whether for use at home or to be enjoyed whilst out and about. One winner will receive a gift voucher to shop at this specialty retailer.



## DINNER FOR TWO AT BASTION, JUMEIRAH BEACH HOTEL, WORTH AED500

Sited on the 25th floor of the Jumeirah Beach Hotel, Bastion serves up simple yet elegant 'haute cuisine' against a captivating backdrop of the Arabian Gulf and the Burj Al Arab. The menu embodies old-school dining with modern flair and draws from global culinary inspiration. An ideal spot for dinner, Bastion's glamorous interiors pay homage to the elegant art of dining with a contemporary, industrial design. The winner will receive an à la carte dinner for two, inclusive of beverages.



## AN ELEGANT DINING EXPERIENCE AT CAFÉ SOCIETY, WORTH AED500

A delightful dining experience awaits one lucky winner at Café Society. Surrounded by rich art décor, Café Society is an ideal venue for breakfasts, business lunches or elegant dinners. Savour delicacies including Tacos caliente, Truffle mushroom croquettes, Mediterranean pizza and Brazilian picadinho carioca; before tucking into a tempting selection of desserts such as Art deco tiramisu, Salty pretzel chocolate melt surprise and 1930's vanilla meringue cake.





# SEASONAL CELEBRATIONS

Come along to the festive editions of your favourite culinary experiences and create exceptional festive moments with Jumeirah

## FESTIVE MARKET

### Madinat Jumeirah Fort Island

Join us at Madinat Jumeirah's Festive Market from December 16-30 and enjoy 15 days of exciting activities for the young and the young at heart. From a snow fight zone to bungee jumping, there is something for everyone. While the kids are having fun, and taking in the spirit of the occasion, parents, friends, and family can enjoy a wide variety of delightful festive food and beverages. A celebration not to be missed!

*Free entry. Sunday-Wednesday from 15:00 till late, and Thursday-Saturday from 12pm till late. Don't forget to download Jumeirah One app and pay with points. Visit [www.jumeirah.com/festivemarket](http://www.jumeirah.com/festivemarket).*

## AFTERNOON TEA

*Our themed mid-afternoon sessions are a great spot to catch up over the holidays. For more information, menus and bookings, visit [www.jumeirah.com/festivetea](http://www.jumeirah.com/festivetea)*

### SAHN EDDAR

#### Burj Al Arab

Expect a selection of sweet and savoury treats with unlimited speciality tea, coffee and soft beverages at the Christmas edition of our afternoon tea. Those who want to toast can include a glass of bubbly that pairs perfectly with these sumptuous bites.

*December 15-30, 3-6pm. AED490 for two (inclusive of unlimited soft and hot beverages) and AED590 inclusive of a glass of bubbly per person.*

### AL MANDHAR

#### Jumeirah Al Naseem

A picturesque assortment of savoury and sweet treats, made with vegan and locally sourced ingredients, awaits diners at the Turtle Tea by Idriss B. A contribution will also be made on your behalf to the Turtle Rehabilitation Project.

*Daily, 2.30-6.30pm. AED280 per person inclusive of unlimited soft and hot beverages and AED320 per person inclusive of a glass of bubbly.*





### AL FAYROOZ

#### Jumeirah Al Qasr

What's afternoon tea without scones? Tuck into freshly baked treats alongside assortment of savoury bites and gourmet petit fours, paired with unlimited speciality tea, coffee and soft beverages at this palatial lounge with ocean views.

*Daily, 2-4pm. AED215 per person.*

### AL SAMAR

#### Jumeirah Mina A'Salam

A selection of sweet & savoury treats complemented by a fine medley of freshly brewed coffee and fine loose tea. It's the perfect escape along the Jumeirah beachfront.

*Daily, 2.30pm-6.30pm. AED270 for two (inclusive of two hot beverages).*

### PEARL LOUNGE

#### Jumeirah Beach Hotel

Escape to this lounge for delectable savouries, pastries, freshly baked scones and unlimited speciality tea, coffee and soft beverages.

*Daily, 2-5pm. AED300 for two (inclusive of unlimited soft and hot beverages) and AED480 inclusive of a glass of bubbly per person.*

### SULTAN'S LOUNGE

#### Jumeirah Zabeel Saray

Accompanying unlimited specialty tea, coffee and soft beverages, is an assortment of savouries, scones and delish homemade pastries.

*December 5-30 at 3-6pm. AED220 for two, inclusive of a signature tea selection and AED299 for two, inclusive of signature tea and two glasses of bubbly.*

### CHRISTMAS BRUNCHES

*Looking for a spectacular dining experience? Take your pick from these below*

#### Jumeirah Al Qasr

For a romantic, coastal Italian dining affair in a refined setting, there's no better place than Pierchic, set on the hotel's private pier overlooking the shimmering waters of the Arabian Gulf. This festive season, French Riviera will also offer a magnificent brunch with 'je ne sais quoi' of the South of France, complete with live entertainment for a fun afternoon out. The Al Qasr vintage festive brunch at Arboretum and The Hide will offer an extravagant festive feast with seasonal dishes, unlimited beverages and a band playing all the old festive classics from Rat Pack, Bing Crosby, Nat King Cole and Ella Fitzgerald. The after-party continues at the newly opened Parisian cocktail venue, Bar Buci until 6:30pm.

*Every Friday, from December 3-25 at 1-4:30pm. AED420 inclusive of soft beverages, AED550 inclusive of house beverages and special concoctions, AED720 inclusive of premium bubbly and AED250 for children.*

#### Jumeirah Beach Hotel

Impress loved ones with stunning views of Burj Al Arab Jumeirah, as you indulge at the modern brasserie and grill Bastion or make a beeline for our festive brunch at the all-time favourite gastropub, D&A (Dhow and Anchor), serving up hearty British classics.

#### Jumeirah Mina A'Salam

A Mexican festive brunch, live entertainment and more await diners at Tortuga. Dining with a bevy of friends? Opt for an international brunch at the chic waterside dining spot Hanaaya, serving festive specials, and signature meat and fish from the grill, to suit all tastebuds.

#### Jumeirah Creekside Hotel

Nomad will get a festive makeover this season, with twinkling lights and glittering ornaments adding to the holiday cheer. Tuck into sumptuous seasonal specials from the widespread international buffet.

#### Jumeirah Al Naseem

Enjoy relaxed beachside dining with delectable fresh seafood platters, live entertainment and more, at the modern Mediterranean restaurant, Rockfish. If a cool Nikkei brunch is more down your alley, the renowned Kayto is a must-visit.

#### Jumeirah Zabeel Saray

The family-friendly Imperium features gourmet fare, continental delights using the finest ingredients from around the world, festive specials, a sushi room and an unrivalled dessert assortment in a designated room. The regal setting includes bubbly stations, with live musical performances adding to the mood.

#### Souk Madinat Jumeirah

The much loved Trattoria, sited on the waterfront, offers a celebration of classic, authentic flavours that will transport you to the streets of Italy. Expect antipasti, traditional pasta, oven-baked pizza, meat and seafood dishes, and decadent desserts at the festive brunch. Live entertainment will have you swaying and singing along to your favourite tunes.

#### Dubai Hills

Brunch in the Hills with family-style sharing plates, a hearty roast, live music and bubbly. The festive brunch takes place every Friday until the end of 2021, offering a fun-filled escape filled with comfort food, over the weekend.





### DINING VOUCHER FOR INDIA PALACE, WORTH AED500

India Palace is a standout name offering flavour-packed and vibrant Indian fare. The first India Palace opened its doors in 1997 in the UAE, and ever since, the concept has expanded to 12 locations across the country. Diners can look forward to a menu that combines impressive Indian cuisine with the rich heritage of Mughlai hospitality, resulting in a selection of scrumptious dishes and beverages served in a warm, sophisticated atmosphere. One lucky winner will receive a voucher to dine at India Palace.

### CREDIT FOR OPERATION: FALAFEL APP, WORTH AED500



Balancing old-street flavours with 21st century trends, Operation: Falafel offers the 'revival and survival' of real Middle Eastern street food. Reward your falafel, hummus and shawarma addiction with a download of

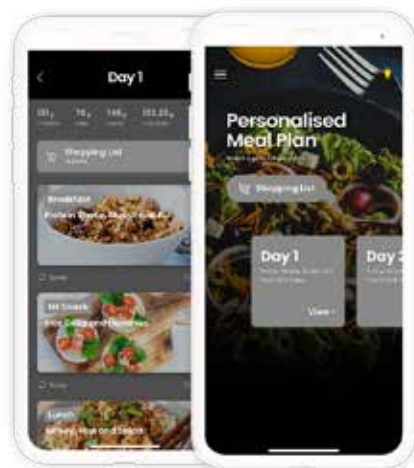
the Operation: Falafel app, where the more you order, the more you enjoy. Receive user benefits such as discounts and credit back on future purchases. One lucky winner will receive credit to spend on the Operation: Falafel app.



### DINNER FOR TWO AT THE HIDE, JUMEIRAH AL QASR, WORTH AED500

Tucked out of plain sight on the lower ground floor of Jumeirah Al Qasr, The Hide offers diners a modern, sophisticated steakhouse experience within a jazz club ambience. Carefully crafted by executive chef Eric Turgeon, the menu presents a selection of classic appetisers, modern cuts, healthy sides, fresh seafood and plant-based alternatives. One lucky winner will receive the chance to experience an indulgent à la carte dinner for two, inclusive of beverages.

### A LIFETIME SUBSCRIPTION MEMBERSHIP TO STARCORE, WORTH OVER AED1,700 PER YEAR



Adopt a healthy lifestyle with Peter Barron and Tana Boshoff's new fitness and nutrition subscription company, Starcore. The recently launched starcorefit.com from the duo, is a subscription

membership movement to help people become the fittest and best version of themselves. Expect bespoke advice guiding you every step of the way, access to an online community for ongoing support and a choice of a meal-plan only, workout-plan only, or a combined meal and workout plan options.



To be in with a chance of winning these prizes, visit our competitions page on [bbcgoodfoodme.com](http://bbcgoodfoodme.com), or simply scan this QR code with your mobile to directly to the website.

\*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.



TRADITIONAL INGREDIENTS, AUTHENTIC FLAVOURS

---

Order online at  
**www.casinetto.com**





